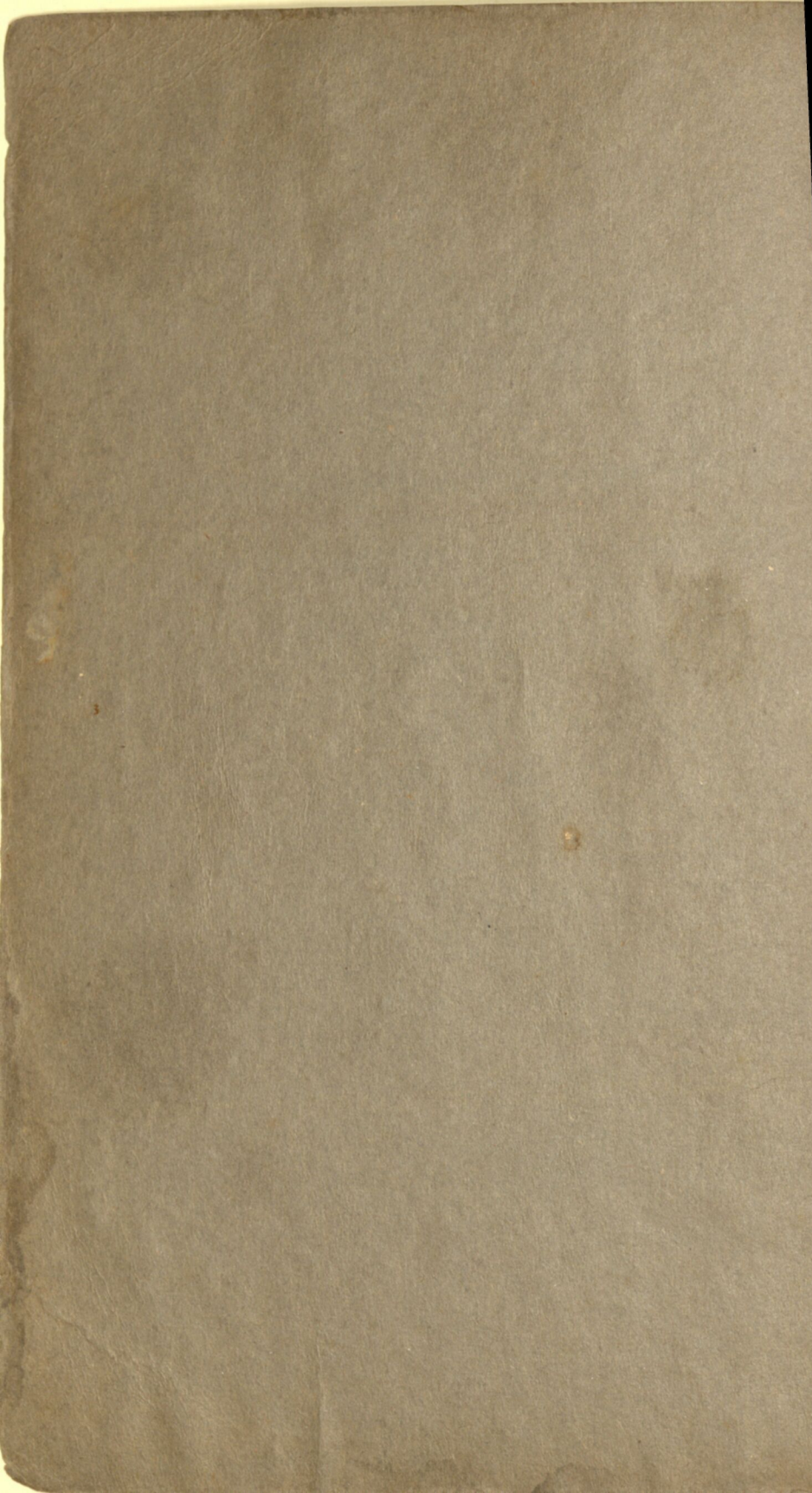
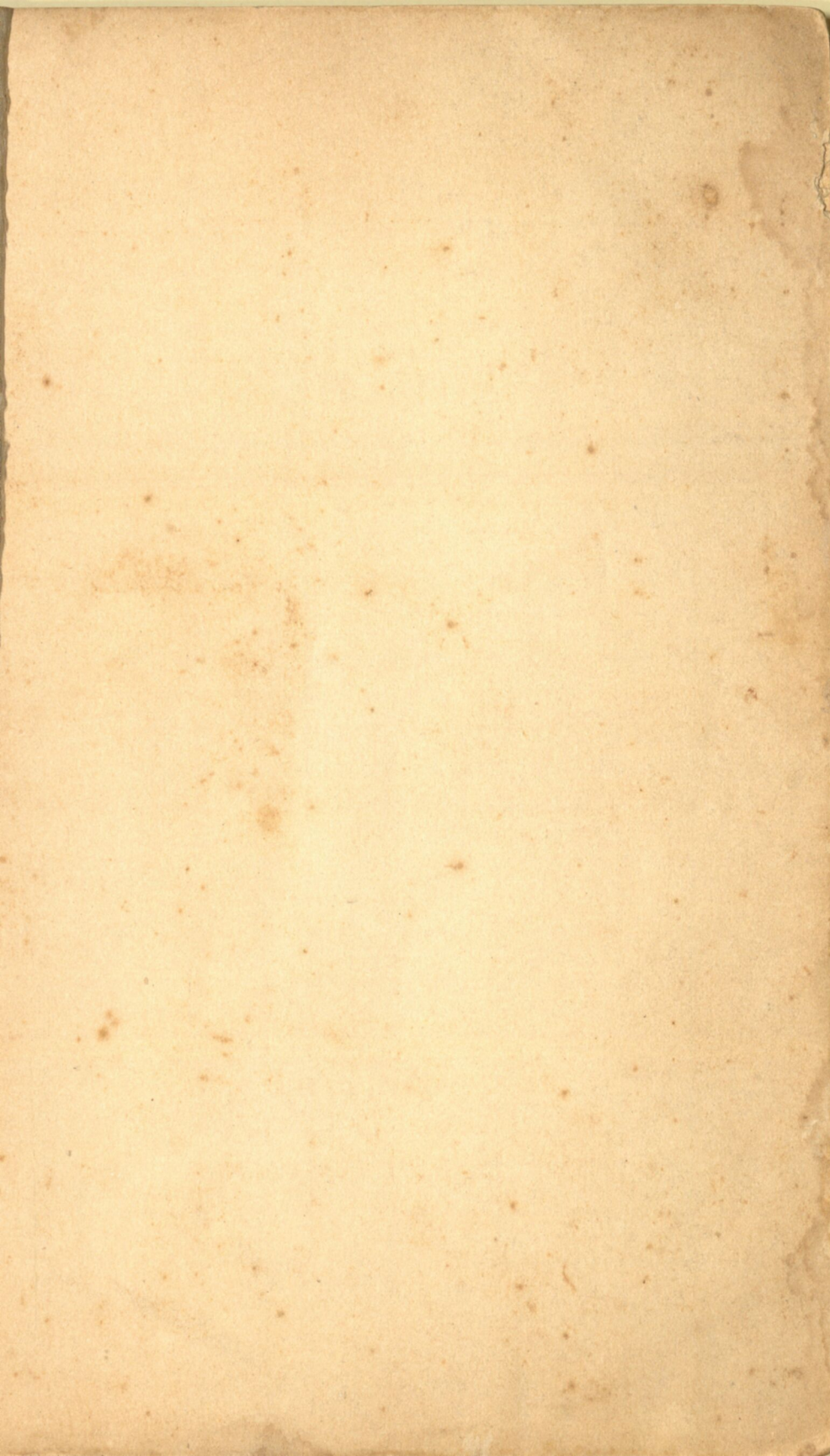


JASPER
COOK BOOK

OF

TESTED
RECIPES





JASPER,
COOK BOOK



OF

TESTED RECIPES

COMPILED FOR THE BENEFIT OF THE
JASPER PRESBYTERIAN CHURCH

PRICE 50 CENTS

1916
Jasper, Alabama

EAGLE PRINT. JASPER, ALA.

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TABLE OF WEIGHTS.

1 heaping quart of flour	1 pound
4 cups flour	1 pound
3 cups corn meal	1 pound
2 cups butter	1 pound
1 pint butter	1 pound
2 cups granulated sugar	1 pound
1 pint granulated sugar	1 pound
1 solid pint chopped meat	1 pound
1 cup raisins	1-2 pound
White of 1 egg	1 ounce
4 teaspoons	1 tablespoon
4 tablespoons	1-2 gill
1-2 cup	1 gill
Dash of pepper	3 good shakes

A RECIPE FOR A DAY



*Take a little dash of water cold
And a little leaven of prayer,
And a little bit of morning gold
Dissolved in the morning air.*

*Add to your meal some merriment
And a thought for kith and kin,
And then, as your prime ingredient,
A plenty of work thrown in.*

*But spice it all with the essence of love
And a little whiff of play;
Let a wise old book and a glance above
Complete the well-made day.*

Donated—Mrs. J. Alex. Moore

BREADS



PARKER HOUSE ROLLS. (Excellent)

Donated By Mrs. J. Hummel.

Take 2 tablespoons sugar, 3 tablespoons melted butter, 1 tablespoon salt, add 2 cups of scalded milk; when luke warm add 1 compressed yeast cake, which has been dissolved in 1-4 cup of luke warm water, then add 5 1-2 cups flour, beating while adding and kneed it thoroughly; let rise, and when double its bulk, kneed a few minutes and roll out 1-2 inch thick; cut with biscuit cutter, make crease in middle, brush with butter, fold, let rise until double its size. Bake in hot oven 15 or 20 minutes.

CINNAMON OR FRUIT ROLLS.

Donated by Mrs. J. Hummel.

Make dough as for Parker House Rools; after it has risen the first time work and roll out about 1-2 inch thick, spread with melted butter and sprinkle with cinnamon and sugar. Roll into cylinder form and slice vertically. Let rise double their size and bake in quick oven. Seeded raisins or currents may be added if desired.

BATTER BREAD

Donated by Mrs. J. H. T.

2 cups meal, 1 cup sweet milk, 2 eggs, 1 heaping teaspoonful of flour, 1 heaping teaspoon lard, little salt; 1-4 teaspoonful of soda.

MUSH BREAD

1 cup of meal, 2 cups of butter, 1 cup of sweet milk, 1 egg, 1 small lump of butter. Bake in pan and dip out with spoon.

NUT BREAD

Donated by Mrs. C. D. Long

1 egg, 1 cup sugar, 1 teaspoonful salt, 1 cup sweet milk, 1-2 cups flour, 1 cup nuts, 4 level teaspoonful of Baking Powder. Mix well and let stand in 2 pans 20 minutes. Grease over tops with melted butter and bake in moderate oven until done. Use the 1-2 cup of flour to knead in the soft dough.

QUICK ROLLS

Donated by Mrs. E. K. Mattingly

1 cake Fleischman's yeast, 1 cup milk, scalded and cooled. 1 tablespoon sugar, 2 tablespoons lard or butter, white of 1 egg, 3 cups flour, 1-2 teaspoon salt. Dissolve yeast and sugar in luke warm milk, add white of egg, beaten until stiff, the flour gradually, the lard or butter, and salt last. Keep the dough soft; let rise about 2 hours, keeping in a warm place; turn out on board and knead well, using as little flour as possible. Make into small rolls, place in well greased pans and let rise about 1-2 hour or until about double the size. Glaze top of rolls with the yellow of egg and bake 10 or 15 minutes in a hot oven.

SWEET MILK BISCUIT

Donated by Mrs. J. G. Clark

1 pint flour, 2 large teaspoons baking powder, add a little salt, 1 cup sweet milk, 2 large tablespoons lard; use just enough flour to roll out.

SPLIT BISCUIT

Donated by Mrs. Annie T. Pennington

Dissolve 1 yeast cake in a little warm water, add to this 2 eggs, 1 kitchen spoonful of lard, 1 kitchen spoonful of sugar, 1 teaspoonful of salt, one pint of flour, and enough warm water to make a stiff batter. Set aside to rise over night. At nine o'clock next morning

work in enough flour to make a dough, not too stiff, cut with a small cutter, put into a greased pan, putting one on top of the other with butter between and on top. Set by the stove to raise until time to bake for twelve o'clock dinner.

SULTANA BISCUITS.

Donated by Mrs. Roseman

2 cupfuls flour, 4 teaspoonfuls baking powder, 1 teaspoonful salt, 4 tablespoonfuls crisco, 3-4 cupful milk, 1-4 cupful Sultana raisins. Sift the flour, baking powder, and salt, cut in the crisco with 2 silver knives or pinch in lightly with the fingers. Add the milk and raisins. Knead lightly, toss on a floured board, pat and roll to 1-3 inch in thickness. Cut in strips or circles as desired. Bake in a hot oven—500 degrees—about 12 minutes. Split and spread with butter.

SWEET POTATO BISCUIT

Take one square of dry, mealy sweet potatoes boiled and grated, half cup lard, half a cake of compressed yeast dissolved in a half cup of luke warm water; mix with milk or water to a batter, and let rise twice. Bake the same as tea biscuit and break open and butter hot.

CURRENT BISCUITS

Donated by Mrs. J. J. Curtis

Make dough as for standard biscuit, using more shortening and sugar. Add a cup of cleaned currants to the dry ingredients, after mixing in the shortening before adding the milk. Chopped raisins can be used with, or instead of currants, according to taste.

BOSTON BROWN BREAD

Donated by Mrs. J. J. Curtis

1 cup of Graham flour, 1 teaspoon of salt, 3-4 cup of molasses, 1 3-4 cups of milk, 1 1-2 cup of sifted flour, 2 rounding teaspoons Calumet baking powder, 1 cup of Indian meal. Measure the meal and flour

after sifting. Add salt and baking powder and sift 3 times. Add molasses and milk. Turn into a well buttered steamer and steam three and one-half hours. The water must boil constantly during the cooking.

STEAMED GRAHAM BREAD

Donated by Mrs. J. J. C.

3 cups Graham flour, 1 cup flour, 2 rounding teaspoons Calumet baking powder, 2 teaspoons salt, 1 cup molasses, 2 1-2 cups of milk. Mix as Boston Brown Bread and steam 4 hours.

CALUMET COLONIAL BREAD

Donated by Mrs. J. J. C.

3 cups sifted flour, 3 level or 1 1-2 rounding teaspoons Calumet baking powder, 1 level teaspoon salt, 1 mixing spoon sugar, 1 1-2 cups sweet milk, 1-2 cup chopped nuts, 1-2 cup chopped raisins. Sift flour baking powder and salt together three times, add the other ingredients and mix thoroughly with a spatula or the rounding side of mixing spoon. Put in ungreased pan and bake one hour in slow oven. It makes much better bread if baked in the round, corrugated pans.

NUT BREAD

Donated by Mrs. J. J. C.

1 1-2 cups sifted white flour, 1 1-2 cups sifted whole wheat flour, 3 level teaspoons Calumet baking powder, 1 level teaspoon salt, 2 teaspoons sugar, 1-2 chopped nut meats, 1 3-4 cups sweet milk. Mix and bake the same as Colonial Bread.

SOFT EGG BREAD

Donated by Mrs. J. H. Thomas

1 quart of milk, 1-2 pint of meal, 1 tea cup of boiled rice, 1 heaping teaspoonful of butter, 3 eggs beaten light. Bake in a big dish.

VIRGINIA BROWN BREAD

Donated by Mrs. Mundine

1 pint corn meal, boiling water, 1 pint light bread sponge, 1 cup molasses, graham flour. Pour over the corn meal enough boiling water to thoroughly scald it; when cool add bread sponge, mix well together, add molasses and graham flour to mold. This will make two loaves. When light, bake in a hot oven 1 1-2 hours.

STEAMED CURRANT BREAD

Donated by Mrs. J. J. C.

One pint sour milk, one cup molasses, one teaspoonful soda, two cups currants, three and one-half cups graham flour. Steam two and one-half hours, bake fifteen minutes. A medium sized baking powder tin may be used. Do not fill too full. Steam with lid on, then remove when ready to bake. Also, one cup sour milk, one cup cornmeal, one and one-half cups whole wheat flour, one cup of currants, two tablespoonfuls dark molasses, one teaspoonful of soda and salt. Steam three hours.

NEWPORT CURRANT BREAD

Donated by Mrs. J. J. C.

Scald 2 1-2 cups milk. When cool add three tablespoonfuls sugar, a little salt, and butter the size of an egg. Dissolve 1-2 compressed yeast cake in 1-2 cup warm water and add to milk. Stir in flour enough to make a batter and add 1 pound of currants washed and dried. Add flour. When raised knead again and place in pans for baking. Be sure to allow enough time for bread to rise in the pans.

ROSETTES

Donated by Mrs. Roseman

2 eggs, 1-2 teaspoonful salt. Slightly beat and allow to stand for few minutes, then beat well, sift 1 cupful flour alternately with 3-4 cup

ful milk—batter should be consistency of cream—add more milk if necessary to maintain consistency. Dip rosette iron in hot crisco and when well heated lower into batter and submerge in crisco heated as for croquettes. Drain on paper and sift over the powdered sugar.

CREAM MUFFINS

Donated by Mrs. Roseman

2 cupfuls flour, 1 teaspoonful salt, 3 teaspoonfuls baking powder, 1 cupful milk, 2 eggs, 2 tablespoonfuls crisco. Sift the flour, baking powder and salt together, beat the egg and to it add the milk. (This constitutes the wetting ingredient.) Pour into the dry ingredients, add 2 tablespoonfuls melted crisco, fold in the white of egg beaten and bake in well heated criscoed muffin pan. Place on the bottom rack of a moderately heated oven—420 degrees until well risen. Turn on more heat, place on top rack and allow to brown; 25 minutes consumed for the whole process.

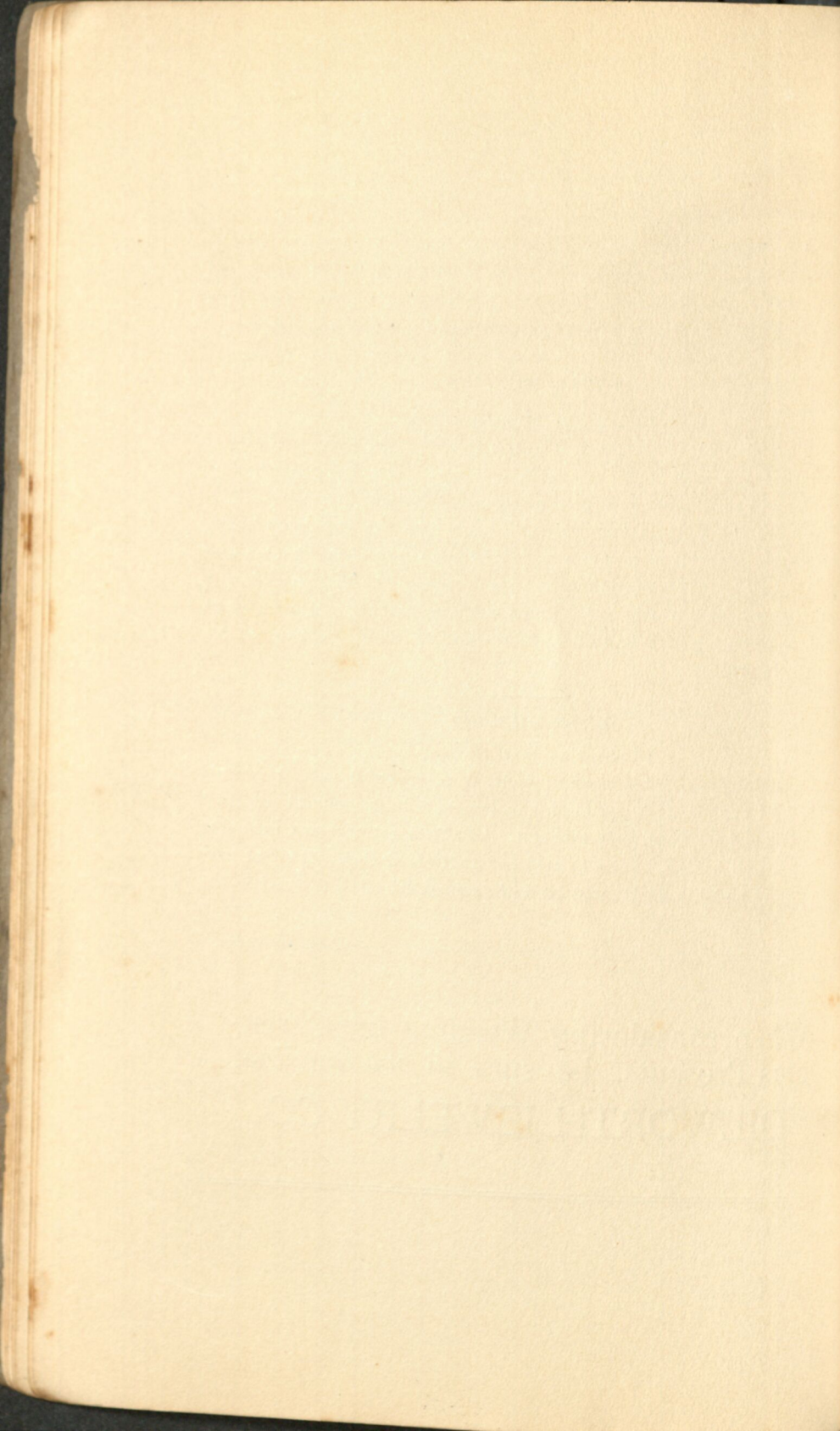
BRAN MUFFINS

Donated by Mrs. Roseman

1 cupful flour, 1 teaspoonful soda, 1 teaspoonful salt, 2 cupfuls bran, 1 1-4 cupfuls milk, 1-2 cupful molasses, 1 tablespoonful crisco, 1 egg. Mix and sift flour, soda and salt. Add bran, milk, crisco, molasses and egg, well beaten. Bake in criscoed individual tins. The egg may be omitted and the result will be satisfactory.

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SOUPS



POTATO SOUP

Donated by Mrs. J. J. C.

6 large potatoes sliced and boiled in enough water to cover, season with salt and pepper, a little butter, and 1 cup of sweet cream or milk.

TOMATO SOUP

Donated by Mrs. J. J. C.

1 pint of canned tomatoes, or 4 large raw ones, cut fine; add 1 quart of boiling water and let boil; add 1 small teaspoon of soda, while foaming add 1 pint of sweet milk, salt pepper and plenty of butter; when this begins to boil add 8 small crackers rolled fine.

RICE SOUP

Donated by Mrs. J. J. C.

Soak rice, boil beef, take the stock and cook rice in it and thicken with egg same as bean soup.

VEGETABLE SOUP

Donated by Mrs. J. J. Curtis

Scrape 2 carrots, an onion, 1-4 head cabbage and 2 turnips chopped fine; boil 1 hour with water enough to cover and 1 tablespoon butter; prepare 2 large potatoes the same way. Take some meat stock (with all the grease taken off); boil all together 1-2 hour, season to taste.

CELERY SOUP

Donated by Mrs. J. J. Curtis

1 cup chopped celery; boil in 1 quart beef broth till tender, salt and pepper; serve with crackers.

ONION SOUP

Donated by Mrs. J. J. Curtis

2 large onions, slice and stew with 1 quart water, season with salt pepper and butter; serve with crackers same as oysters.

NOODLE SOUP

Donated by Mrs. J. J. Curtis

Break 2 eggs in bowl, beat adding a pinch of salt; then work in flour with your hands until a very stiff dough; turn on board and work until smooth as glass; pinch off a piece size of a walnut, roll thin as paper, then with sharp knife cut off very narrow strips; proceed in same way until all the dough is cut. Having prepared some good veal, chicken, or any kind of broth, well seasoned, drop in the noodles, being sure the soup is boiling; add a little parsley. If made according to direction, will be superior to macaroni.

TOMATO BISQUE

Donated by Mrs. J. H. Thomas

1 quart of canned tomatoes, 1 pint milk, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon soda, salt and pepper to taste. Stew the tomatoes and pass through sieve. Blend the butter and flour in a sauce pan until smooth, add the hot tomatoes and stir until boiling. Add soda and just before serving, pour in the previously scalded milk.

POTATO SOUP

Donated by Mrs. C. D. Long

1 pint White sauce, 1 tablespoon flour, 2 tablespoons of butter, 1 pint of milk, boil potatoes, have 1 cup when run through sieve. Cook 1 pint of milk, 1 stalk of celery and very small onion. Run through sieve, mix with White sauce and just before serving add yolk of 2 eggs.

CREAM OF RICE SOUP

Donated by Mrs. J. H. Thomas

Boil the uncooked breast of a fowl and a cup of rice in chicken broth until it is soft enough to rub through a sieve. Then the paste thus formed with boiling milk. Season with salt, pepper and nutmeg to the consistency of cream.

CREAM OF CELERY SOUP

Donated by Mrs. Mundine

2 cups of water, 2 heads of celery, 2 tablespoons butter, 2 table-spoons flour, 4 cups milk, 1 slice of onion, 1-2 teaspoon salt, 1 salt-spoon black pepper. Remove the outside stalks of the celery, saving the tender portions for eating raw. Wash and chop the green stalks; put them in a sauce pan with the water; cook slowly for 30 minutes and press through a colander. Blend the butter and flour in a sauce pan or double boiler; add the milk and onion; stir constantly till creamy. Add the celery salt and pepper; cover, let the water in the under boiler; boil 10 minutes; strain into tureen and serve at once with crisp crackers.

NOODLES

Donated by Mrs. M. Newburger

1 egg, 1-2 teaspoon salt, flour. Beat egg lightly, add salt and flour enough to make very stiff dough. Knead, toss on slightly floured board and roll thinly as possible, which may be as thin as paper. Set aside for 20 minutes, then cut in fancy shaped, using sharp knife, or vegetable cutter, or the thin sheet may be rolled like jelly roll, cut in slices as thinly as possible, and pieces unrolled. Dry and when needed cook 20 minutes in boiling salt water, drain and add to soup. Noodles may be served as a vegetable.

THE WAY TO GROW

IF THE FUND for the benefit of which this Cook Book is being published could be made to grow as fast as Central Bank & Trust Company has grown since its re-organization, the enterprising ladies would not need to solicit any more ads.

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MEATS



BRAISED LIVER

Donated by Mrs. J. J. Curtis

Wash 2 pounds of fresh liver and flour very thoroughly, seasoning it with pepper and lemon juice. Lay it in a casserole or large enameled baking dish; add 2 sliced onions and six carrots shredded lengthwise, a bay leaf, a sprinkling of parsley or thyme and a pint of water. Place thin slices of fat bacon over all, cover tightly and bake for an hour and a half; then remove the cover, baste and brown for ten minutes. Serve with tomatoes or chili sauce.

SPRING CHICKEN DEVILED

Donated by Mrs. J. J. Curtis

Singe and prepare the chicken as for broiling. Mix together 1-2 teaspoonful of salt, 1 saltspoon each of curry powder and paprika, adding just enough melted butter to make a thick paste. Make a number of incisions on the breast and thighs of the chicken and rub into them the paste, brush all over with a little melted butter and broil over a clear fire. When done arrange on a hot platter, squeeze over it a little lemon juice, garnish with cress and serve.

MRS. WILSON'S CREOLE CHICKEN

Donated by Mrs. J. J. Curtis

1 chicken, 1 onion, 1 can of tomatoes, 1 can mushrooms, 1 pepper, seasonings. Boil 1 hen until tender, then tear to pieces. Sauce for chicken; cut 1 onion into small pieces and fry in butter until yellow, using spider. Cut into this, 1 green pepper, 1 can tomatoes, 1 can mushrooms, salt and pepper to taste. One tablespoon sugar. 1 teaspoon Worcester sauce. Cook this mixture until thoroughly done, then add chicken, cover and let cook until well seasoned.

ROAST GOOSE WITH CHESTNUTS

Donated by Mrs. C. D. Long

Prepare the goose and stuff with dressing made as follows: Stale bread cut in dice, salt, pepper, sage and a spoonful of butter. Add this to twelve chestnuts, boiled and chopped. Stuff the goose and bake nice and brown, basting frequently.

STUFFED ROUND STEAK

Donated by Mrs. J. Hummel

Spread the steak on the table and cut crosswise with a sharp knife, being careful not to cut through the entire thickness of the meat. Prepare dressing such as would be used for chicken or turkey. Spread this over meat, roll up and tie with string. Brown lightly by cooking with bacon fat. Then thicken the fat, in which the meat was cooked, with a teaspoon of flour, add a cup and half of water and a little stock sauce or catsup and bring to the boiling point, pour over steak and bake until tender, basting often.

MEAT TURN-OVERS

Donated by Mrs. A. P.

Take any kind of cold meat, grind in a meat mill, season with pepper, salt, and a little chopped parsley, moisten with gravy or melted butter, make a good pastry, and cut in round pieces the size of a saucer; do not roll too thin. Put a large spoon of the meat on half and turn, crimp the edge and bake.

CAKES OF ROUND STEAK

Donated by Mrs. Walter Clark

1 pound round steak, 2 slices bacon, 1 small onion, 1-2 cupful bread crumbs, 1 egg, salt and pepper to taste. Grind steak, bacon and

onion well. Add crumbs and egg well beaten salt and pepper. Dust in flour, make into small cakes and fry brown.

ROUND STEAK AND SPAGHETTI

Donated by Mrs. Roseman

Place in granite saucepan 2 cupfuls canned tomatoes, 1-2 cupful onion sliced and chopped, 1 small green pepper chopped fine and allow to simmer until vegetables are tender, season. Have 1-2 pound spaghetti cooked in rapidly boiling salted water until tender. (Time required, about 20 minutes.) Sear in broiler or frying pan, round steak or plank steak, and when seared on both sides season with salt, pepper and dredge slightly with flour. Place in vessel of fireless cooker. Place on top blanched spaghetti and pour over the steak, the vegetables, and cook in fireless cooker for one hour.

BEEF LOAF

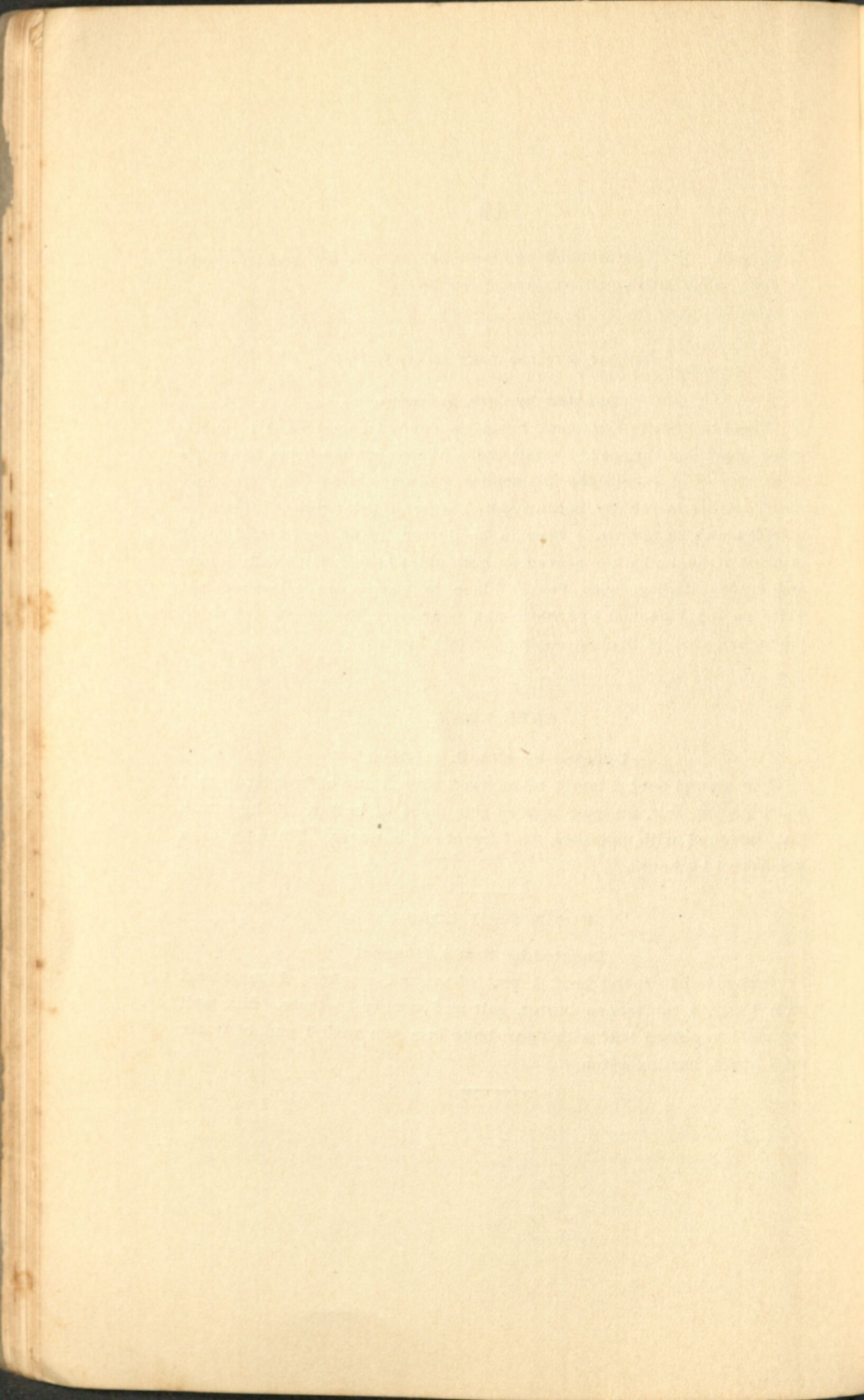
Donated by Mrs. J. D. Acuff

1 lb. ground beef, 1 bunch of celery, 2 eggs, 1 cup of breadcrumbs, 1 onion, pepper, salt, nutmeg, a good size piece of butter. Make into a loaf, surround with potatoes, half cover with water. Place in oven and bake 1 1-2 hours.

PLAIN BEEF LOAF

Donated by Mrs. J. Hummel

3 pounds of ground beef, 1 pint of ground crackers, 1 cup sweet milk, 1 egg, 1 tablespoon butter, salt and pepper to taste. Mix well and mold in oblong loaf with flour, bake in a pan with 1 pint of water for 2 hours, basting often.



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FISH AND OYSTERS



BAKED FISH

Donated by Mrs. C. D. Long

Prepare a stuffing of fine bread crumbs, a little salt pork chopped very fine; season highly with sage, parsley, pepper and salt. Fill the fish with the stuffing, sew it up, sprinkle the outside with salt, pepper and pieces of butter; Dredge with flour, and bake 1 hour. Baste quite often. Serve with Hollandaise sauce.

STUFFING FOR BAKED FISH

Donated by Mrs. Katherine Brew Vaughn, Nashville, Tenn.

1 cup bread and cracker crumbs, 1-4 cup melted butter, 1-4 cup hot water, 1-4 teaspoonful salt, 1-8 teaspoon pepper, onion juice; mix ingredients, using only a few drops of onion juice.

STUFFED AND BAKED FISH

Donated by Mrs. J. H. Thomas

Clean and wipe the fish dry, rub salt inside and pepper; then salt and flour outside well; take grated bread crumbs and add a teaspoonful of pepper and salt to one beaten egg; also a little sage and onion. Stuff the fish and bake until thoroughly done; serve with cream or tomato sauce.

FISH PATTIES

Donated by Mrs. Clark

To a dish of mashed potatoes add about a third as much shredded cod fish; mix well together and make out into cakes and fry in hot lard until a light brown.

SALMON PATTIES, OR CROQUETTS

Donated by Mrs. J. J. Curtis

1 small can of salmon, 1 large potato, cooked and mashed; juice of 1-2 lemon, 2 tablespoonfuls cream; little cayenne; salt to taste. Roll in egg and cracker meal and fry in deep fat.

SALMON LOAF

Donated by Mrs. Mundine

1 can salmon, 3 eggs beaten light, 1-2 cup bread crumbs, 3 table-spoons butter, salt, red pepper, and parsley to taste. Remove oil and bones from salmon; rub in the butter until smooth, add bread crumbs to beaten eggs, season salmon, add eggs and bread crumbs; put in a buttered mold, cover with buttered paper and steam for one hour. Serve with the following sauce: Thicken 1 cup of boiling milk with 1 tablespoon of corn starch and 1 tablespoon butter rubbed together, season with salt, red pepper, and 1 tablespoon of mushroom catsup. Just before taking from the fire add 1 beaten egg.

DEVILED OYSTERS

Donated by Mrs. J. H. T.

Take 1 pint of oysters and chop fine; put into sauce pan with 1 teaspoon butter and a gill of cream. Season with cayenne pepper and salt and add 1-2 cup of rolled cracker crumbs and bits of butter on top and bake until top is a rich brown.

MARYLAND STEW

Donated by Mrs. J. H. T.

Take 1 quart of oysters, put in 1 pint water in a sauce pan and let it simmer; then rub the yolks of 3 hard boiled eggs and 1 spoon of flour together and stir in. Put in also 1-4 pound butter in small pieces, 1-2 teaspoon whole all spices, the juice of a lemon, salt and pepper. Let it simmer 10 minutes, then add the oysters and serve immediately.

SCALLOPED OYSTERS

Donated by Mrs. J. J. Curtis

Butter a baking dish and cover with fine bread crumbs. Put some bits of butter over, then a layer of oysters and season with salt and pepper and more bits of butter. Make these layers until the dish is full, then the top layer of the bread crumbs. Pour on equal amounts of cream and oyster liquor to moisten, but not enough to soak the crumbs to a mush. Bake until the crumbs are brown and by this time the oysters will curl. Take up at once, for longer cooking will spoil the oysters.

OYSTER BROTH

Donated by Mrs. J. J. Curtis

Pour whatever quantity of oyster liquor that you wish to prepare in a tin lined pan or pot, and place over a quick fire. As soon as it starts to boil begin to take the scum off as fast as it appears on the surface. After boiling steadily for ten minutes, for every pint of oyster liquor add a small bunch of parsley, a pinch of red pepper, a pinch of salt, a dash of fine herb; boil 1-2 hour and strain through flannel or three thickness of cheese cloth. If served hot, add 1-2 ounce of sweet butter to each pint used. If served cold place in a stone or china vessel in an even temperature. Will keep sweet and pure almost indefinitely.

OYSTER OMELET

Donated by Mrs. J. J. Curtis

An oyster omelet is an omelet par excellence. Stew one dozen oysters in a very little water, roll two or three lumps of butter, size of butternuts, in flour, put them in the stew and let it come to a boil; season with pepper and salt. Take out the oysters and chop them, putting them back, and if the sauce is not quite thick enough add a little flour. Beat 4 eggs very light and add 2 tablespoonfuls of

milk or cream. Pour into a well buttered frying pan; when done remove to a hot platter and pour the oyster sauce over the omelet. Serve hot.

OYSTER GRIDDLE CAKES

Donated by Mrs. J. J. Curtis

To one cup of milk seasoned with salt and pepper add 2 table-spoons of flour, and 6 common crackers rolled to a powder. Add 1-2 pint of oysters and 2 eggs beaten until very light. Beat all together and fry slowly on a hot buttered griddle. Serve hot with melted butter.

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VEGETABLES



SWEET POTATO PUFF

Donated by Mrs. J. D. Acuff

Take 2 or 3 good size boiled potatoes and cream by beating until very light, adding salt, 2 tablespoons butter, 1-2 cup sweet milk, 2 tablespoons sugar, 1-2 teaspoon nutmeg, 1-2 teaspoon cinnamon, 1-2 cup black-walnut meats crushed; whip the whites of 2 eggs stiff and add last. Put this in pudding dish, decorating top with marshmallows. Bake in a slow oven about 1-2 hour. This is fine.

STUFFED BAKED POTATOES

Donated by Mrs. E. K. Mattingly

Select smooth medium size potatoes, wash and bake in oven, when done, cut top from potato and remove inside, mash, add salt, pepper, a generous lump of butter, according to the number of potatoes add enough cream or milk to make them beat well, then add 2 hard boiled eggs, cut into small bits, beat until light and stuff into the shells, return to the oven for a few minutes. Serve very hot.

HASHED BROWN POTATOES

1 pint of chopped cook potatoes, 1-4 of a cup of cream, 1-2 teaspoonful of pepper, 1 teaspoonful of chopped parsley, 3 tablespoonfuls of butter. Mix the first 5 ingredients, melt the butter in an omelet pan and when hot add the potatoes. Pack lightly into a layer of uniform thickness and cook slowly like an omelet. Fold and serve like an omelet.

POTATO CROQUETTES

Donated by Mrs. A. P. Pennington

One pint of hot mashed potatoes, 1 tablespoonful of butter, 1 tea-

spoonful of salt and pepper, 1-2 teaspoonful of celery salt, few drops of onion juice, yolk of 1 egg. Beat potato and seasoning together, cool, then make in shapes. Roll in eggs and crumbs and fry.

CREAMED ONIONS

Donated by Mrs. J. H. T.

Cook in boiling, slightly salted, water until tender, drain and put in a white sauce made from 2 tablespoons each of flour and butter, a half teaspoon salt, a quarter teaspoon pepper and a pint of warm milk. Put butter in sauce pan and stir until it melts and bubbles, being careful that it does not brown. Add the dry flour and stir quickly until well mixed. Pour in the warm milk little by little, stirring vigorously until perfectly smooth and creamy. Add the seasoning and pour over the onions.

STUFFED EGG PLANT

Donated by Mrs. Mundine

1 egg plant, 2 tablespoons butter, 1 cup bread crumbs, 1 chopped onion, 2 well beaten eggs. Cook the egg plant in boiling water for 15 minutes. Cut a slice from the top with a spoon, remove the pulp. Chop the pulp, add bread crumbs, butter, onion, salt and pepper. If too dry, add a little water. Cook slightly and add the egg. Fill the egg plant with this mixture and bake for 20 minutes.

SCOLLOPED CORN

Donated by Mrs. Clark

Put a layer of rolled crackers on the bottom of a baking or pudding pan, then a layer of canner corn, then butter, pepper and salt, the layer of crackers and corn until the pan is full, having crackers on top; pour on enough milk to nearly cover it, bake until brown.

STEAMED PEAS

Donated by Mrs. J. H. T.

Delicious way of cooking green peas is to put them in a basin

without any water, and place in a steamer. It will require half as long again as for boiling. When tender season well with butter, salt, pepper and hot milk. Serve when hot.

FRIED TOMATOES

Donated by Mrs. J. H. T.

Peel tomatoes by pouring hot water over them; cut in slices about 1/2 inch thick, dip each slice into white flour and into beaten eggs, sprinkle salt and pepper over each slice and fry in hot lard. These make a very pretty garnish.

CELERY

Donated by Mrs. J. H. T.

Clean and wash the heads, cut in nice pieces, stew them in little water for 25 minutes, serve on toast and pour butter over.

MOCK CAULIFLOWER

1 small head of cabbage, cut fine, a cup and half of celery, cut fine, 1-2 teaspoon salt, pepper to taste. Boil until tender. Make cream dressing of 1 tablespoon of flour and 1 of butter and 1 cup of sweet milk. Add seasoning and pour over cabbage.

POTATOES

Donated by Mrs. J. J. C.

An oramental way to serve potatoes is as follows: Mash and season separately, sweet and Irish potatoes; put a smooth layer of the Irish potato on a plate, then on top of this an equal layer of the sweet potato. Continue until the dish is the desired size. When serving, cut in slices. If preferred, color part of the Irish potatoes with eggs and use instead of the sweet potato.

SWEET POTATO HASH

Donated by Mrs. J. J. C.

Dice cold boiled sweet potatoes, adding a little chopped onion, 2

tablespoons of minced cold boiled salt pork, a tablespoon of chopped celery and sufficient cream sauce to moisten slightly, season with salt, pepper and a pinch of curry powder. Turn into a hot frying pan in which is a tablespoon of melted butter and cook until well browned on the under side.

SWEET POTATOES, SOUTHERN STYLE

Donated by Mrs. J. J. C.

Choose plump, well-ripened potatoes, pare them (raw), cut them in two lengthwise and season with salt and pepper. In a large, flat bottomed sauce pan or kettle place two tablespoons of butter and one of sugar. When hot, lay in enough potatoes to cover the bottom closely add boiling water to half cover them and place on the back of the stove where the heat is gentle. Cook slowly for about an hour, turning them once. By this time the water will have evaporated, leaving a little butter sauce to pour over the dish in serving.

STUFFED SWEET PEPPERS

Donated by Mrs. J. J. C.

Select eight sweet peppers of good shape. Cut slice from blossom end and take out the seed. Pour boiling water over the peppers and let stand for several minutes. Fill the cases with the following mixture: 1 cupful steamed rice, half as much minced cold meat or chicken, ham or beef, seasoned with salt, pepper, Worcestershire sauce, and melted crisco. Place in baking dish half filled with water. Before baking rub the shells over with oil to prevent getting dull. Bake 15 minutes.

RICE CROQUETTES

Donated by Mrs. J. J. C.

1-2 cupful rice, washed and steamed. When cold add 1 tablespoonful crisco, 3-4 cupful grated cheese, salt to taste, 1 egg beaten very light. Form into croquettes, roll in flour and submerge in deep crisco heated until a crumb of bread will turn a golden brown in forty seconds.

POTATO ROLL

Donated by Mrs. J. J. C.

Boil sufficient potatoes to make one quart of mashed potatoes. Add to them 1 cupful of chopped pecan meats, a teaspoonful of salt, a saltspoonful of pepper, one cupful of finely chopped celery, or saltspoonful celery seed. Mix together and form in a roll six inches long. Lay this on a piece of oiled paper, baste with melted butter and bake in a quick oven until brown. Serve with white sauce.

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SALADS



CHICKEN SALAD WITH ALMONDS

Donated by Mrs. J. H. T.

1 good size hen, 1-2 pound almonds blanched, 3 stalks of celery, steam or cook chicken until tender, when ready to take from the fire, have 1 quart or more stock, cut chicken and celery same size, cut almonds lengthwise, each into two or three pieces. Mix all lightly together and add enough cooked dressing to season well. Serve on lettuce with mayonnaise or some kind of dressing with whipped cream.

TOMATO AND NUT SALAD

Donated by Mrs. J. H. T.

Scoop out the centers of the tomatoes, refill with canned cherries stuffed with nuts, and cover with mayonnaise or French dressing. Place a ball of cream cheese on top and serve on crisp lettuce leaves.

CELERY, PINEAPPLE AND NUT SALAD

Donated by Mrs. J. H. T.

Cut the slices from a can of sliced Hawian pineapples in small cubes. Cut an equal quantity of tender celery into small pieces, sprinkle with lemon juice and stand in cool place until chilled. Add 1-4 cup of blanched and chopped almonds, or pistachio nuts, to a cup full of mayonnaise dressing, and use sufficient dressing to mix thoroughly with the celery and pineapple. Serve on lettuce leaves and garnished, if desired, with more chopped nuts.

NEW ORLEANS CHICKEN SALAD

Donated by Mrs. C. D. Long

Cut all the meat from a cold boiled chicken into small dice, re-

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jecting all bits of meat. Measure the meat in a cup, and allow half as much crisp celery cut into bits as you have chicken. Mix together and moisten with one part vinegar and three parts salad oil. Season with salt and white pepper and set in ice box while you prepare a mayonnaise dressing.

DELICIOUS FRUIT SALAD

Donated by Mrs. C. D. Long

3 oranges, 2 apples, 1 bunch celery, 3 bananas, 1 cupful of nut meat, 1 cupful of malaga grapes. Chop celery, not too fine, cut grapes into halves, seeded. Mix all together with mayonnaise. Heap on plates and serve with whipped cream.

TO PREPARE SLAW

Donated by Mrs. J. H. T.

1-2 head good cabbage, chopped finely, yolks of 2 eggs, beat and put in a little vinegar. Salt and pepper to taste, boil thick and pour over the slaw.

BANANA SALAD

Donated by Mrs. J. H. T.

Select some fine ripe bananas and slice lengthwise, lay in a dish and sprinkle with powdered sugar; 1 pint Sherry wine; have ready some thick cream whipped to a froth. Set on ice and allow to remain for several hours.

SHRIMP SALAD

To a 25 cent can of shrimp add a cup of nut meats, English walnuts preferred, a little celery chopped fine, mix thoroughly with mayonnaise dressing.

FRUIT SALAD

Donated by Mrs. Mundine

1 dozen oranges, 2 pounds seeded and peeled grapes, 1-2 dozen

bananas, 1 can pineapple. Cut fruit fine, sweeten to taste. Arrange fruit in alternate layers. Serve with whipped and sweetened cream

CELERY, PINEAPPLE, NUT SALAD

Donated by Mrs. Mundine

Cut the slices from a can of sliced pineapple in small cubes. Put an equal quantity of tender celery into small pieces, sprinkle with lemon juice and stand until chilled. Add 1-4 cup of blanched almonds or nuts to a cupful of mayonnaise dressing, and use sufficient dressing to mix thoroughly with the celery and pineapple. Serve on lettuce leaves and garnish, if desired with more chopped nuts.

ALMOND SALAD

Donated by Mrs. J. H. T.

Chop and stone 6 olives, add 1-2 cup blanchard almonds chopped, 1-2 cup tender celery, cut fine. Mix with salad dressing, serve on lettuce leaves.

PINEAPPLE SALAD

Donated by Mrs. J. H. T.

1 cup stoned dates or seeded raisins, 8 slices of canned or fresh pineapple, 1 cup English walnut meats, 1 stalk celery, 3 very tart apples; 1-2 pound of malaga grapes. Chop all together except the pineapple, mix with mayonnaise. Place lettuce leaves on individual plates then a slice of pineapple and on top of that some of the above salad.

NUT FILLED CHEESE SALAD

Donated by Mrs. J. H. T.

Drain, wash and dry 1 can of pimientoes, and then cut them into long shreds. Mash two cream cheese with two spoonfuls of cream, 3 tablespoons of ground almonds, and salt and pepper to taste. Chill and roll into balls. Arrange some crisp lettuce leaves on salad plates,

and then place some of the shredded pimentoes in the center, and 3 of the cheese balls, pour French dressing over and serve.

CHICKEN SALAD

Donated by Mrs. J. J. C.

Remove the skin from a plump steamed chicken, and cut into thick slices. Make a tomato jelly, seasoning it well. When it begins to congeal, quickly mask the chicken with it, and put away on a plate to get firm. An easy and expeditious way of masking the chicken is to pour one-half an inch of liquid jelly in a large platter, then arrange the pieces of chicken in rows upon it, and pour in more jelly. Pour the rest of the jelly into a deep dish. When firm cut into slices; a piece of chicken should be in each slice. Arrange lettuce leaves on a platter, chop the rest of the tomato jelly, and heap on the lettuce, place the jellied chicken on top, then pour over it the mayonnaise. Just before serving, garnish the salad with sliced cucumber which has been kept on ice, or with stuffed olives.

OYSTER SALAD

Donated by Mrs. J. J. C.

Cook very slowly one onion, chopped fine, in two teaspoons of good butter. Set on the back of stove, add one tablespoon of sugar, one third of a nutmeg grated and simmer slowly until the onion is well done. Simmer one pint of oysters in their liquor; when plump drain and chop fine; rub one teaspoon of dry mustard and one tablespoon of flour together, add cream enough to make a thick paste; when smooth add the well beaten yolk of one egg and one-half cup more of cream. Add to the onion and butter and cook slowly five minutes in a double boiler, beating in slowly one-half cup of good catsup and two tablespoons of good vinegar. Chill both oysters and dressing. Mix before serving, seasoning the oysters with salt before mixing. Serve, garnished with thin slices of lemon.

OYSTER SALAD

Donated by Mrs. J. J. C.

1 quart of oysters, 1 pint of celery, 13 teacupful of mayonnaise dressing, 3 tablespoonfuls vinegar, 1 of oil, salt, pepper, 1 tablespoonful of lemon juice. Let the oysters come to a boil in their own liquor. Skim well and drain; season with the oil, salt, pepper, vinegar and lemon juice. When cold, put in the ice-chest for 2 hours. Scrape and wash the whitest, tenderest part of the celery, and cut in very thin slices; put in a bowl with a large lump of ice, and set in the ice-chest until serving time. When ready to serve, drain the celery and mix with the oysters, and 1-2 of the dressing. Arrange in the dish, pour the remainder of the dressing over, and garnish with white celery leaves.

SALMON SALAD

Donated by Mrs. J. J. C.

1 can of salmon, 4 boiled potatoes, 2 dill pickles, chopped fine, a few nice olives chipped from pits, a small quantity of celery, an onion if desired, 6 hard boiled eggs, season to taste. Use any good mayonnaise dressing. Put eggs in last and let stand for a few hours before serving.

SALAD CREAM

1 cup of butter and 1-2 cup of sugar creamed; add 1 tablespoonful of salt, 1 of mustard, a pinch of cayenne pepper. Then add 4 eggs, 1 at a time, beating thoroughly. Next 1 cup of cream and last 1 1-2 pints of boiling vinegar. Stand over the fire until it approaches boiling point; remove and bottle. It is nice with potato salad.

POTATO SALAD

Donated by Mrs. J. J. C.

Slice and cut in pieces 1 quart of cold boiled potatoes, 1 small onion and 3 hard boiled eggs. Season to taste. Mix together. Use for dressing: 1-2 pint of vinegar sweetened to taste, 1 teaspoonful of mustard, a lump of butter the size of an egg, 1 tablespoonful of cream.

Let this come to the boiling point, and pour over the ingredients; garnish with slices of hard boiled eggs, after stirring well.

APPLE SALAD

Donated by Mrs. J. J. C.

Use equal parts of tart apples, celery and nut meats. English walnuts preferred. Use any good salad dressing and mix just before serving.

ASTOR SALAD

Chill canned pineapple and when ready to serve, peel and shred as many apples as you have individuals to serve, 13 as many bananas and with the shears shred lettuce leaves. Place slice of pineapple on shredded lettuce, and place shredded fruit on this—in center top with boiled dressing garnished with cherry.

The above is one of Mrs. Vaughn's recipes.

SOUR CREAM SALAD DRESSING

1 cupful sour double whipping cream, 1-2 teaspoonful salt, 1 tablespoonful confectioner's sugar, 1 tablespoonful lemon juice. Place cream in deep vessel submerged in ice. Whip with Dover egg beater until stiff, and if any difficulty is experienced in having the whip stiff, add from time to time a drop of lemon juice. Otherwise, reserve the lemon juice until ready to put on the salad. When the cream is stiff add salt, sugar, lemon juice, and beat very lightly, combine. This may be put on salad in tablespoonfuls or may be forced through a pastry bag in any desired shape.

The above is one of Mrs. Vaughn's recipes.

FRUIT SALAD DRESSING

Donated by Mrs. Jack Cranford

3 eggs well beaten, 2 tablespoons vinegar, 2 tablespoons lemon juice, 3 tablespoons sugar, pinch of salt. Cook in a double boiler to the proper consistency. Whip 1-4 quart of cream and add just before serving.

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DRESSINGS



STARCH MAYONNAISE

Donated by Mrs. C. D. Long

3 tablespoons flour moistened in cold water, put in 1-2 cup of boiling water and cook until thick. Just before taking from the fire put in beaten yolk of 2 eggs. Stir until cooked, adding oil, lemon juice, salt and pepper to taste. This is very easy to make and will keep a week or two.

COOKED DRESSING

Donated by Mrs. C. D. Long

Yolk of 7 eggs, 1-2 cup vinegar, 1-4 cup sugar, 1-2 cup butter, 1-2 teaspoon salt, 1-2 teaspoonful pepper, 1-2 teaspoonful celery seed, 1-2 teaspoonful mustard, little onion juice. Put vinegar and butter in double boiler, beat yolks very lightly, add other things and when vinegar is hot add eggs and cook until thick. If wanted, use 1-2 pint whipped cream.

FRENCH DRESSING

Donated by Mrs. Mundine

1 teaspoon mustard, 1 teaspoon salt, 1-4 teaspoon paprika, few grains of ground red pepper, 7 tablespoons olive oil, 4 tablespoons lemon juice. Mix all the dry ingredients, add lemon juice and oil alternately, and beat until quite thick.

SALAD DRESSING

Donated by Mrs. Clark

Yolks of 3 eggs, 2 tablespoons flour, mixed in 1 2 cup sugar, 2 cups buttermilk, 1 scant teaspoonful mustard, a little salt, 1-2 cup vinegar,

1-2 tablespoon butter; cook all together till thick, then add 1-8 teaspoon soda.

BOILED DRESSING

Donated by Mrs. J. J. C.

Yolks of 3 eggs beaten, 1 teaspoon mustard, 2 teaspoons salt, 1-4 teaspoon cayenne, 2 tablespoonfuls sugar, 2 tablespoons oil, 1 cup cream, 1-2 cup hot vinegar, whites of 3 eggs, beaten stiff, cook in double boiler until thickens like custard. This will keep for two weeks or more in cool place.

MAYONNAISE

Donated by Mrs. M. Newburger

3 tablespoons sugar, 3 eggs, 1 teaspoon mustard, 1 cup water, 1 cup vinegar, 3 teaspoons flour. Smoothe sugar, flour and mustard to remove lumps, then beat in 3 whole eggs, add water, then gradually add vinegar. Cook in steamer, season with a little salt, also pepper after removing from the stove. Put in jar, this will keep a long time.

QUICK MAYONNAISE

Donated by Mrs. J. J. C.

Put the yolk of 1 strictly fresh egg in a mortar and add to this juice of 1 lemon, two teaspoonfuls mustard, 1 teaspoonful of sugar, 1-2 teaspoonful of salt, pinch of cayenne pepper. Stir this until a smooth mixture, then gradually add 1 pint of best olive oil, keep stirring slowly and in a few minutes your dressing will be thick enough to cut. Have it in cool place, it is not necessary to add all the oil unless you wish to have it stiff.

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CHEESE



BINGDUM DITTY

Donated by Mrs. J. Hummel

1 cup of cheese, 3-4 cup of milk, 1 tablespoon of butter, 1 1-2 cups of strained tomatoes, 1-2 teaspoonful soda, 1 teaspoonful flour, 2 well beaten eggs. Melt cheese in milk, add butter, then heat tomatoes, add soda, eggs and flour.

CREAM CHEESE

Donated by Mrs. J. H. T.

Put in a bowl, add a tablespoonful of sweet cream, dash of salt and cayenne pepper and a tiny bit of powdered sugar, then work into balls, the size of a marble, then press 1 2 English walnut on each side and lay on crisp lettuce leaves, and just before serving, pour on salad dressing.

CHEESE BALLS

Donated by Mrs. J. H. T.

Mix 1-4 pound soft American cheese with 1 beaten egg, add 1-2 teaspoon salt, a dash of cayenne pepper, and sufficient stale bread crumbs to make a stiff paste. Form in balls the size of English walnuts, dip in beaten egg, roll in dry crumbs, and fry in hot fat. Serve hot.

CHEESE STRAWS

Take 1-4 pound of puff paste and 1-2 ounce of Parmesan cheese grated very fine. add a little salt, sprinkle the paste and roll it 2 or 3

times; then cut into narrow strips about 5 inches long. Bake in a slow oven and serve while hot.

CHEESE SAUCE

Donated by Mrs. J. J. C.

1 1-2 cupfuls milk, 3-4 teaspoonful salt, 1 1-2 cupfuls cheese, grated, 1 1-2 tablespoonfuls flour, 2 tablespoonfuls crisco, cayenne pepper. Stir the flour and the salt smoothly into 1-2 cupful of milk, heat the remaining milk carefully to the boiling point, preferably in a small frying pan. Add the crisco, thicken with the other mixture. Let all boil together for 2 minutes, and then set aside the pan to cool slightly, while grating the cheese. Add the cheese, and bring slowly to boiling point stirring constantly. Season highly with cayenne or white pepper and serve hot.

ESCALLOPED CHEESE

1 cup soft bread crumbs, 1-4 teaspoon salt, 1-2 cup chopped cheese, a dash of pepper, 1 2 cup milk, 1 egg. Soak crumbs fifteen minutes in milk. Add cheese, seasoning, egg (slightly beaten), and salt and pepper, pour into porcelain pans and bake in a moderate oven until firm.

CHEESE STRAWS

Donated by Mrs. J. J. C.

2 cups of sifted pastry flour, 1-4 teaspoon Calumet Baking Powder, 1 level teaspoon of salt, 1-2 cup of butter, 1-4 teaspoon of red pepper, 1 egg, 1-2 cup milk, 3-4 cup of dry grated cheese. Sift flour, then measure, add salt, baking powder and red pepper and sift three times, put in mixing bowl, chop in butter. make a hole in center of flour and put in egg without beating, cheese and milk, and mix together, turn on molding board, roll out 1-8 inch thick and cut four inches long and 1-4 wide. Bake in moderate oven until a light brown.

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EGGS



BAKED EGG IN TOMATO

Donated by Mrs. J. H. T.

Cut a slice from the stem end, of a tomato, remove some of the pulp, set on a buttered rameken, and sprinkle with salt and pepper. Drop 1 egg in this tomato cup, sprinkle with more salt and pepper, and place a little melted butter on top of both egg and tomato. Bake in a moderate oven until firm.

SCRAMBLED EGGS

Donated by Mrs. Mundine

Beat 5 eggs with a silver fork, add a dash of pepper, salt, dust of red pepper, 1-2 cup of milk. Melt 2 tablespoons butter in a sauce pan, pour in the mixture. Cook until of a cream consistency, stirring all the time from the bottom of the pan.

POACHED EGGS ON TOAST WITH HAM

Donated by Mrs. J. Hummel

Cut a neat round of toast for each person, butter it and keep hot. Chop some lean cooked ham—a tablespoon will be required for each round of toast. Next carefully poach the eggs. Add to the water a pinch of salt and 1-2 teaspoon lemon juice or vinegar. This helps to prevent the eggs from breaking. When poached drain them well and lay out on each round of toast. Arrange the ham, heated, around the edge to form a border, sprinkle a little finely chopped parsley on and serve at once.

STUFFED EGGS

Donated by Mrs. C. D. Long

Boil eggs hard, remove the yolks from whites, mash the yolks fine and add butter, salt, pepper, mustard, chopped onion, pickle and a

little minced ham, chicken or tongue. Fill eggs with this mixture and put together with narrow blue and pink ribbons. Select some white crinkled leaves from the heart of a cabbage, place them on a flat plate and lay the eggs about on them.

JELLY OMELETTE

Donated by Mrs. C. D. Long

Make an omelette of 5 eggs, beaten separately, 1 teacup of milk, 1 tablespoonful of corn starch, salt and pepper to suit taste, a piece of butter the size of an egg. Add the beaten whites last. Fry in butter and spread over it any kind of jelly liked, roll and serve very hot.

EGG OMELETTE

Donated by Mrs. C. D. Long

6 eggs, whites and yolks beaten separately, 1-2 pint of milk, 6 teaspoonfuls of corn starch, 1 teaspoonful of baking powder, a little salt, add the whites the last thing and cook in butter.

DEVILED EGGS

Donated by Mrs. J. J. C.

Boll hard 6 eggs. Remove the shells while warm. Cut each egg in 1-2 lengthwise and take out yolks. Mash yolks well and add 2 teaspoonsful of vegetable oil and 1 level teaspoonful of French mustard. Rub into smooth paste. Add 2 level tablespoonsful of grated ham, a 12 teaspoonful of salt and dash white pepper. Mix well. Fill whites of eggs with mixture and serve on a bed of water cross.

PLAIN OMELETTE

Donated by Mrs. J. J. C.

Crack into a bowl 6 fresh eggs, season delicately with salt and white pepper and beat until well mixed. Drop a tablespoon of butter into a heated omelette pan, and as soon as the butter is hot pour in the eggs and with a spatula stir all well together for three minutes. Let cook undisturbed for a moment, then fold the side next the pan

handle to the center, fold the opposite side in the same manner and slip carefully to a hot dish. Serve immediately.

PUFF OMELETTE

Donated by Mrs. J. J. C.

Sift a saltspoon of salt over the chilled whites of 4 eggs and beat to a stiff froth that the bowl will retain if inverted. Sift one tablespoon of flour and a pinch of white pepper over the yolks and beat to a smooth cream, then stir in very gradually a cup of milk. Heat a dessertspoon of butter sizzling hot in the omelette pan; fold the whites of the eggs carefully into the yolks and when perfectly blended pour into the pan. Shake gently on the range for two minutes, slipping a spatula to the center to prevent the omelette from browning too much and adding a trifle more butter if necessary. A moment before slipping to the heated serving dish, place on the top grate of the oven to lightly brown. This is delicious baked in cocottes for individual serving.

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CHAPTER I

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SANDWICHES



CHICKEN SANDWICHES

Donated by Mrs. J. H. T.

Mince cold chicken, add to it cream and butter, work it into a smooth paste while hot and season with pepper and salt, spread between buttered bread.

HAM SANDWICHES

Donated by Mrs. J. H. T.

Grate the ham, then mix it with mustard, pepper and chopped pickles. Butter slices of bread and spread this dressing between them.

NASTURTIUM SANDWICHES

Donated by Mrs. K. B. V.

Use 3-4 blossoms and 1-4 leaves. Lay on thin slices of buttered bread, brown or white, cover with another slice, and cut into small oblong form. Pile in log-cabin fashion on a dainty doily.

SOCIETY SANDWICHES

Donated by Mrs. K. B. V.

Delicious for afternoon teas, picnics and children's lunches. Chop fine 1 cup of seeded raisins, together with 1 cup of nuts, (preferably walnuts), mix with whipped cream or the white of an egg beaten, season with salt. Spread between slices of buttered bread cut very thin.

WALNUT SANDWICHES

Donated by Mrs. J. J. C.

Butter the bread lightly, then spread over each slice a layer of

cream or Neufchatel cheese an inch thick, then a layer of black walnuts cut up fine; sprinkle lightly with salt before putting slices together.

SCHOOL SANDWICHES

Donated by Mrs. J. H. T.

Walnuts and olives chopped make a fine filling for rye bread sandwiches when mixed with a little sour cream.

BEEF AND NUT SANDWICHES

Donated by Mrs. J. J. Curtis

Boil meat tender, and chop or grind fine, 1 quart roasted peanuts, put together and mix with 2 tablespoons melted butter, 2 teaspoons Worcestershire sauce, 2 tablespoons tomato catsup, 1 teaspoon salt, 1-2 teaspoon pepper, spread thin between thin slices of white or brown bread.

OLIVE SANDWICHES

Donated by Mrs. Mundine

Use the olives, stuffed with red peppers, chop finely and moisten just enough to spread nicely with mayonnaise dressing. Spread mixture on buttered and very thin slices of bread, press the two slices together and cut neat squares or fingers.

HAM SANDWICHES NO. 2

Donated by Mrs. C. D. Long

Grate ham, then mix with mustard, pepper and chopped pickles. Butter slices of bread and spread this dressing between them.

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PASTRY-PIES



FILLING FOR LEMON PIE

Donated by Mrs. M. Newburger

2 lemons, 2 cups sugar, 3 tablespoons flour, 1 tablespoon butter, 2 cups hot water, 4 eggs. Whites for tops of pie. Boil until thick, bake crust and fill. This filling makes 2 pies.

PLAIN PIE CRUST

Donated by Mrs. Mundine

4 cups flour, 3-4 cup butter or lard, 1 teaspoon salt, 1 teaspoon sugar, cold water. Sift the flour into a basin, rub the butter or lard finely into it, add the salt and sugar, add enough cold water gradually to make a stiff paste. Roll out lightly. Sufficient for 4 pies without top crust.

BUTTER SCOTCH PIE

Donated by Mrs. K. B. Vaughn, Nashville, Tenn.

Mix 1 cupful dark brown sugar with 3 tablespoonfuls flour and a pinch of salt; add the yolks of 2 eggs, 1 teaspoonful melted crisco or butter, and 1 cup milk. Cook in double boiler until thick and pour into baked crust. Cover with meringue and bake in oven.

ONE-TWO-THREE PIE CRUST

Donated by Mrs. J. H. T.

1 cup sifted flour, 2 tablespoons lard, rubbed well into the flour, a pinch of salt, and 3 tablespoons cold water, mix well and roll quite thin.

APPLE PIE

Donated by Mrs. J. J. C.

Sliced apple pie colored an apple-blossom with cranberries and

baked with only a top crust is a "thing of beauty, and a joy" as long as it lasts.

LEMON PIE

Donated by Mrs. J. H. T.

Be sure and put this pie together in the order named and ou will have no trouble. Take 1 large, jucy lemon, grate the rind and squeeze out all the juice; put small cup sugar and butter size of walnut into bowl, stir a tablespoon corn starch into just enough cold water to make it smoothe, then stir this into a cup of boiling water in a saucepan; as soon as it begins to boil, add sugar and butter and the beaten yolks of 2 eggs, pour this into a crust that has been baked; beat the whites of 2 eggs to a stiff froth, beat in 2 tablespoons sugar and spread this on pie and bake a light brown.

CREAM PUFFS

Donated by Mrs. J. Hummel

One-half cup butter melted in one cup of hot water; put in a small tin pan on stove to boil; while boiling stir in one cup of flour; take off, and let cool; when cold stir in three eggs; one after the other without beating. Drop on buttered tins, and bake in a hot oven twenty to thirty minutes. Filling—1 1-2 cups milk, 1 egg, 1-2 cup sugar, thicken with corn starch and flavor with vanilla. Slit puffs and fill.

SHORT PASTE

Donated by Mrs. J. H. T.

Rub into 1 1-4 pounds flour, 1 pound butter, adding 1 1-2 teaspoonful salt; mix into a stiff paste with milk and roll it out quite thin.

ORANGE PIE

Use part of the grated rind and all the juice of 1 large orange, or the juice of 2 small ones; stir in the yolks of 3 eggs with 1 cup sugar; mix with the orange; add 1 cup milk and 3 beaten whites; bake with under crust.

GOOD PUFF PASTE

Donated by Mrs. C. D. Long

One pound of flour and 1-2 pound of lard. 2 teaspoonfuls of salt; mosten with ice water just sufficient to roll out. Divide into 2 equal parts; roll out and put small pieces of lard or butter at intervals all over it, sprinkle with flour and fold up. Roll in the same way 3 or 4 times, or until you have used a quarter of a pound of lard or butter. This is the upper crust; the other for the under crust needs no more lard or rolling. This will make 3 good sized pies.

CARAMEL CUSTARD

Donated by Mrs. J. J. Curtis

Make a custard of 1 pint milk, yolks of 2 eggs; sweeten to taste, thicken with 1 tablespoon corn starch; put in a pinch of salt. Set on the stove in a shallow tin, 1 cup sugar and let it brown, then stir into the hot custard. Turn into a dish to bake; whip the whites of the eggs, sweeten, spread over the custard, and brown lightly.

MOTHER' SCREAM PIE

Donated by Mrs. J. J. C.

One pint rich milk, 2-3 cup sugar, 3 heaping teaspoons corn starch, 3 eggs, flavor to taste with vanilla, 1-2 teaspoon butter, a little salt. When milk, sugar, butter and salt are hot add corn starch (stirred smooth in milk) and yolks of eggs. Cook thoroughly. then remove from fire and add vanilla; pour into crust previously baked. Beat the whites of eggs stiff with 3 teaspoons of sugar, spread on top and brown in oven.

MINCE PIE FILLING

Donated by Mrs. J. J. C.

Great grandmother thought that mince pies should be baked at least a week before Thanksgiving and then frozen stiff and piled one above the other in big earthen jars. Almost every one has her own recipe for mince meat. Our family formular is: 2 pounds of lean

beef chopped fine and mixed with 2 pounds of brown sugar. To this is added 2 pounds each of currants, seeded raisins and one-half pound of citron, chopped, and 4 pounds of minced apples, the rind and juice of two oranges, 2 teaspoonfuls each of salt, and powdered mace, nutmeg and cloves, and two tablespoonfuls each of cinnamon and ginger. Mix the fruit and flavoring with one quart of New Orleans molasses and add the meat and apples.

RHUBARB PIE

Donated by Mrs. J. J. C.

One cup stewed pie plant, 1 cup sugar, yolk of 1 egg with 1 tablespoon flour stirred into it, little salt. Bake without top crust and frost.

RAISIN PIE

Donated by Mrs. J. J. C.

One cup seeded raisins, 1 tablespoon sugar, 1 teaspoon vinegar. Cook raisins in enough cold water for 1 pie; add tablespoon butter; mix all together. Bake in 2 crusts.

APPLE CUSTARD PIE

Donated by Mrs. J. J. C.

Three cups milk, 4 eggs, 1 cup sugar, 2 cups thick stewed apples; strain through colander; beat eggs lightly. mix with the apples, flavor with nutmeg; bake with 1 crust.

SOUR CREAM PIE

Donated by Mrs. J. J. C.

One cup sour cream, 1-2 cup of seeded raisins chopped fine, 1-2 teaspoon of cinnamon, 1-4 teaspoon of cloves, a pinch of nutmeg, 1 cup of sugar, yolks of 3 eggs, white of 1 egg. Bake like lemon custard, using the whites of 2 eggs for top. Bake in an unbaked shell in a slow oven until custard is set, then beat the whites of the 2 eggs until stiff, and 2 tablespoons of sugar and spread on top after pie is baked and brown in oven.

APPLE PIE

Donated by Mrs. J. J. Curtis

About 4 tart apples, 1-2 cup sugar, 1 teaspoon extract lemon. Peel, core and slice apples thin. Line pie plate with paste. Put in apples, sugar and a little water. Wet the edges, cover with paste rolled out very thin. Bake in moderate steady oven until apples are cooked. Note—Any green fruit pies can be made in similar manner to above.

Note—To prevent juice of pies boiling out into oven, wet the edges when upper and lower crusts are joined, with thin paste, made of one teaspoon flour and three of water, instead of clear water.

ENGLISH APPLE PIE

About 14 apples, 1 cup sugar, 1 rounding teaspoon Calumet Baking Powder, 1-2 cup butter, 1 cup milk, 1-4 teaspoon salt, 3 cups flour. Sift flour, salt and baking powder thoroughly. Work in butter cold. Add milk making dough as for standard biscuit. Peel, core and quarter apples.

FRUIT POCKETS—"PIE"

Donated by Mrs. J. J. Curtis

Two cups of sifted pastry flour, 1 rounding teaspoon Calumet Baking Powder, 1-4 teaspoon of salt, 1 heaping tablespoon of butter, 2-3 cup of milk (scant). Sift flour, then measure, adding baking powder and sift 3 times, chop in butter and mix with milk to a soft dough, turn out on a well floured board, roll out 1-2 inch thick, cut the dough in ovals. On each put a spoonful of filling, brush edges of dough with white of eggs. fold over to make a pointed oval cake, turn plain side up, press lightly to flatten. With sharp scissors make three short cuts across top. Sift over a little powdered sugar, place well apart on greased pans and bake in a quick oven till pale brown.

FILLING

One quater cup chopped raisins, 1-4 cup chopped citron, 1-4 cup of chopped nut meats, 1-4 cup of currants, 2 tablespoons granulated sugar, 1-4 teaspoon allspice, 1-4 teaspoon cinnamon, pinch of cloves, 2

tablespoons orange juice, 1 tablespoon lemon juice. Stir all ingredients together thoroughly.

YULETIDE DAINTIES

Donated by Mrs. J. J. Curtis

The following recipes are all simple, easily followed and excellent.

Christmas Tarts—The foundation of these pastry tidbits is usually puff paste, but since only the skilled few are successful with it, a rule for pastry, rich and flaky, yet easily made, is given:

Mix and sift together two heaping cups of flour, a rounding teaspoon of baking powder and a saltspoon of salt. Work in a scant cup of butter with the tips of the fingers. When the mixture is as fine as meal, stand it aside an hours or more to chill. Then take out half a cup and to the remainder add cold water gradually to make a stiff dough. Knead slightly, turn on a floured board and roll into a long, narrow strip. Sprinkle the dough with half of the reserved mixture and fold so as to make three layers. Turn half way round with the open end toward you, roll again into a strip, sprinkle with the remainder mixture and fold as before. Roll and fold twice more, and the pastry is ready to use. Roll into a thin sheet and cut into various shapes, as hearts, circles, strips and diamonds.

Fruit Rissolettes—Put half a cup of water, a cup of sugar, a cup of seeded raisins, half a cup of chopped nuts, half a cup of tart jelly and a quarter of a cup of sliced citron together in a graite sauce pan and cook until thick like preserve. Add the juice of half a lemon, take from the stove and cool. If still too thin to be firm cook a little longer or stir until thickened. Bake the pastry and spread with this mixture.

Polish Tarts—Cut the paste into two and a half inch squares, brush with the white of an egg, fold the corners to meet in the center. press slightly together and bake. When done put a bit of jelly or fruit cream in the center. Or fold only the two opposite corners together, bake and fill with the fruit cream.

Fruit Tarts—Bake the pastry in small patty tins and fill with the fruit cream. Cover with a meringue to which chopped nuts may be added or dust the tarts with powdered sugar for serving.

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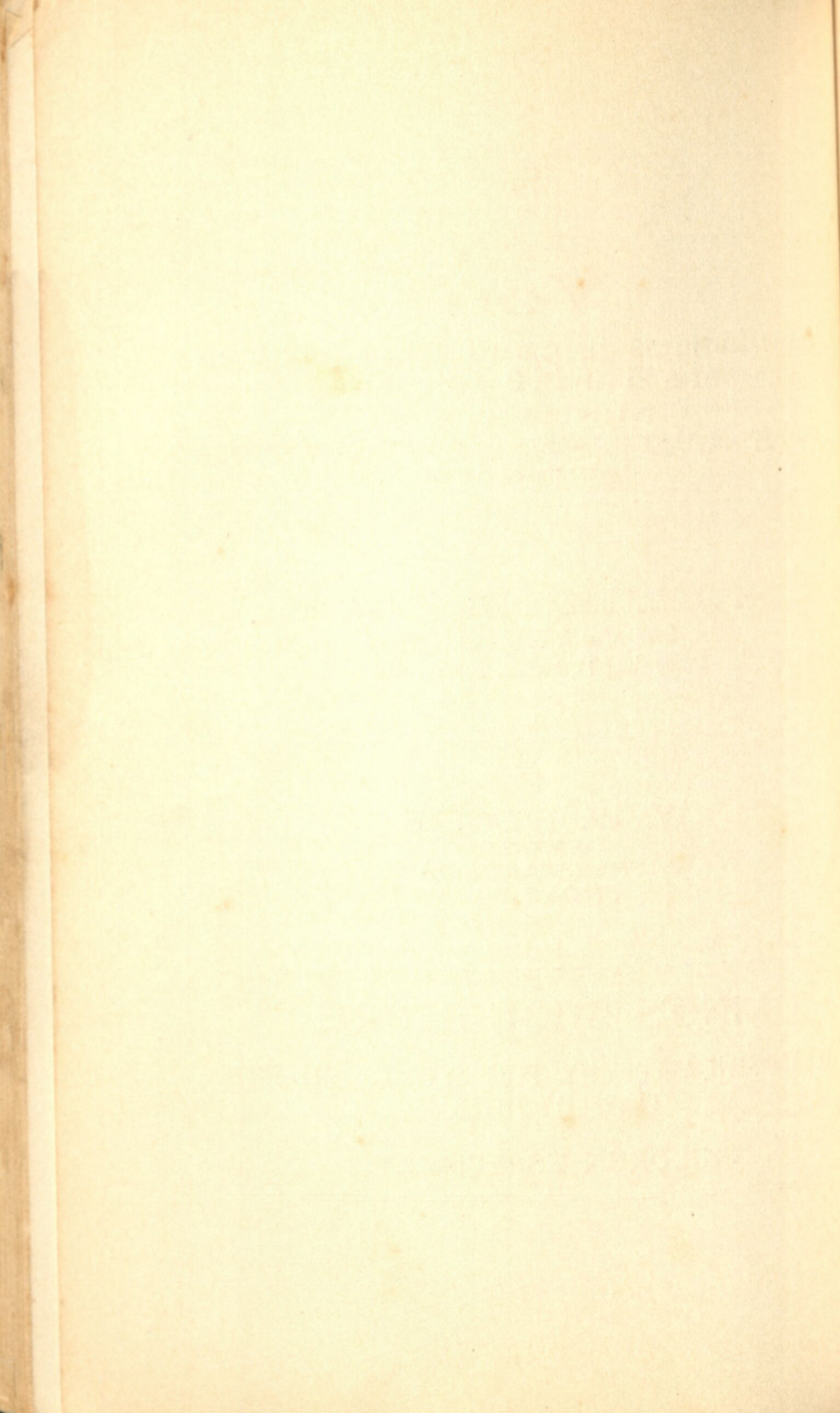
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CAKES



MARBLE CAKE

Donated by Mrs. Mundine

White part—whites of 4 eggs, 1 cup sugar, 1-2 cup butter, 1-2 cup sweet milk, 2 teaspoons baking powder, 1 teaspoon vanilla extract, 2-12 cups flour. Dark part—Yolks of 4 eggs, 1 cup brown sugar, 1-2 cup molasses, 1-2 cup butter, 1-2 cup sour milk, 1 teaspoon ground cloves, 1 teaspoon cinnamon, 1-2 teaspoon ground mace, 1 grated nutmeg, 1 teaspoon soda. 1 1-2 cups flour. For white part—Beat butter and sugar together, then add milk, flour, baking powder, vanilla, and whites of eggs stiffly beaten. For dark part—Beat butter and sugar, then beat in yolks of eggs, add molasses, sour milk, soda, spices, and flour. Mix well. Drop a spoonful of each kind in a well buttered and papered cake tin, first the light part, then the dark, alternately. Try to drop it so that the cake will be well streaked through, so that it has the appearance of marble. Bake for 2 hours in a moderate oven.

NEW ENGLAND FRIED CAKES

Donated by Mrs. R. O. Cranford

One scant cup sugar, 1 round tablespoonful lard, 2 eggs. 1 cup butter milk, 1-4 teaspoonful salt, 1 teaspoonful soda, 1 teaspoonful vanilla, 4 cups flour; cream, sugar and lard and add eggs, milk, salt, soda, flavoring and flour. More flour should be added on the kneading board until the dough can be rolled out 1-4 inch thick. Cut and fry in hot lard.

DARK FRUIT CAKE—TESTED

Donated by Mrs. W. W. Whorton

One cup butter, 2 cups sugar, 1 cup molasses, 1 cup sour milk, 1 teaspoonful soda, 4 1-2 cups flour, 1-2 cup whiskey or grape juice. yellow

of 7 eggs, 1 teaspoonful each, cinnamon, all spice, cloves, 11-2 pound raisins, 1 pound currants, 1 pound figs, 1 pound nuts, 1-2 pound citron. Fruit should be dredged with flour.

MIKADO CAKE—(Japanese Fruit Cake)

Donated by Mrs. K. B. V.

Two cups sugar (sifted), 1 cup crisco, 8 whole eggs, 4 cups flour, 4 t. baking powder, 1 t. salt, 1 t. cinnamon, 1t. mace, 1 t. nutmeg, 1 t. all spice, 1 pound chopped nuts, 1 t. each orange, vanilla, almond, pistachio, redcherd extracts, 1-2 cup rich cream, 3-4 Tokay wine, 1-4 Apricot cordial, 1 cup strawberry preserves, 1 pound crystallized ginger, 1-3 pound crystallized cherries 1-2 pound crystallized pineapple, 1-3 pound crystallized apricots, 1-4 pound crystallized angelique, 1-4 pound crystallized limes. 1-4 pound crystallized Kumquarts. Sift dry ingredients, cream, crisco and sugar, add yolks, add preserves. Chop fruits and pour wine and cordial over night before; alternate dry ingredients and fruit, last nuts, fold in beaten whites. Start in hot oven and when the cake is set so fruit will not sink to bottom, reduce heat, bake from 1 3-4 to 2 hours. Spread with golden icing flavored with wine and put on top marshmallow icing.

MARSHMALLOW ICING

Donated by Mrs. K. B. V.

One cupful granulated sugar, 1 dozen marshmallows, white of 1 egg. Boil sugar and little water until it spins a thread, pour over beaten white of egg, add marshmallows and beat until cool enough to spread.

TEA CAKES

Donated by Mrs. J. B. Shields, Jasper, Ala.

Two eggs, 2 cups full of sugar. 2 level teaspoonfuls baking powder in 1 cup of sweet milk, 1 cup of lard or butter, flour enough to make a pliant dough (almost 2 quarts), sift flour into pan and pour mixture into the center, mixing as for biscuit. Roll tolerably thin, cut and put into greased pans.

CHESS CAKES

Donated by Mrs. K. B. V.

Seven eggs, 3-4 cup butter, 2 tb. corn starch, 2 cups sugar, 1-4 t. salt, 2 t. water, 1 cup jelly, apple or grape. Mix corn starch with sugar and cream with butter. Beat egg yolks with salt and add to mixture, stirring in warm jelly. After thoroughly mixed, add beaten whites. If too stiff, 2 tablespoonfuls water may be added. Line mold with plain pastry and fill with mixture. Cook 20 to 30 minutes. This filling is sufficient for 24 cakes.

JAM CAKE

Donated by Mrs. A. P.

One cup of butter, 2 cups of sugar, 3 cups of flour, 4 eggs. 1 cup of blackberry jam, 1-2 cup of butter milk, 1-2 teaspoonful of soda, 1 teaspoonful of mixed spice. Mix above ingredients and bake same about 2 hours in a slow heat.

SNOW CAKE—DELICIOUS

Donated by Mrs. J. J. Curtis

One pound of arrow root, 1 teaspoonful baking powder, 1-4 pound of white sugar, 1-2 pound of butter, the whites of 6 eggs, flavoring to taste of essence of almonds, vanilla or lemon; beat the butter to a cream, stir the sugar and arrow root gradually, at the same time beating the mixture; whisk the whites of the eggs to a stiff froth; add them to the other ingredients and beat well for twenty minutes; add flavoring, pour the cake into a buttered tin and bake in a moderate oven from one to one and a half hours. This is a genuine Scotch recipe.

CARAMEL MARSHMALLOW FROSTING

Donated by Miss Cannon

Melt 1 teaspoonful of butter and 1 cup and a half of brown sugar in half a cup of cream; let boil forty minutes, counting the time after boiling begins. Remove from the fire and beat in half pound of marshmallows. Continue the beating until the mixture is cool enough to remain on the cake. Flavor with vanilla at pleasure.

GINGER SNAPS

Donated by Mrs. Mundine

One cup molasses, 1 cup sugar, 1 cup equal parts butter and lard, 1-2 teaspoon soda, 2 teaspoons ginger, flour to make stiff dough. Take the molasses, sugar, butter, lard, soda, ginger and flour to make a stiff dough. Form into balls about the size of a hickory nut, place on a greased baking tin, give plenty of room to spread, and bake in a moderate oven.

MINNEHAHA CAKE

Donated by Mrs. J. Hummel

One half cup butter, 1 1-2 cup sugar, whites of 6 eggs or the whole of three, 1 cup sweet milk 2 1-2 cups flour, 2 teaspoonfuls baking powder. Bake in 3 layers.

Filling—One cup sugar, 4 tablespoons water, boil till clear. Stir it into the beaten white of one egg, quickly, and add 1-2 cup raisins, seeded and chopped fine, 1 1-2 cup chopped hickory nut meats.

POUND CAKE

Donated by Mrs. J. Hummel

Yolk of 10 eggs, whites of 2 well beaten. 1 pound butter, 1 pound sugar, 1 pound flour, 1 1-2 teaspoonfuls baking powder, 1 cup milk; add flour and whites of eggs last.

CHOCOLATE CAKE

Donated by Mrs. J. Hummel

One half cup (scant) butter, creamed with 1 cup sugar, 2 eggs, whites and yolks beaten separately, 1-2 cup sweet milk, 2 cups flour. 2 teaspoonfuls baking powder. Boil together not quite 1-4 cake of chocolate graded. 1-2 cup milk. yolk of 1 egg, 1 cup sugar and 1 teaspoonful vanilla. When cool add to the above mixture. Bake in jelly tins and put boiled icing between layers.

FRUIT CAKE—BEST YET

Donated by Mrs. J. Hummel

One pound butter, 1 pound sugar, 1 pound raisins, seeded, 1 pound currants, 1 lb seeded raisins, 1 pound citron, 1 pound nut meats, 1 pound candied fruits, 1 pound flour, 6 eggs, 2 teaspoonfuls baking powder, 1-2 pint brandy. Mix all together and bake 1 hour in not too hot an oven. Fruits should all be dredged in flour. Try this recipe.

VELVET SPONGE CAKE

Donated by Mrs. J. H. T.

Two cups sugar, 2 1-2 cups flour, 6 eggs, 2 teaspoonfuls baking powder, 1 cup boiling water, stirred in egg and sugar after well beaten; then the flour.

BLACKBERRY JAM CAKE

Donated by Mrs. J. R. Morris

Three eggs, 1 cup sugar, 3-4 cup butter, 2 1-2 cups flour, 1 cup blackberry jam, 8 tablespoonfuls sour cream, 1 teaspoonful soda, 1-4 of a nutmeg, 1 teaspoonful ground spice, 1 teaspoonful extract cinnamon, 1 cup chopped raisins, 1 cup currants, 1 cup nuts. How to mix the nuts —Cream, butter and sugar together, dissolve soda in part of cream and add to butter and sugar. Then the rest of the cream. next, add the yolk of eggs well beaten. Then the jam. part of flour, spices, rest of flour, whites of eggs, last of raisins, currants and nuts well rolled in flour. Bake slowly in a pan with a stem.

ICING

Donated by Mrs. C. D. Long

Four whites of eggs, 1-2 teaspoonful baking powder, 2 1-2 cups of sugar, 1 cup water, 1 teaspoonful lemon juice. Cook syrup till it drops thick from spoon. Have whites beaten very stiff with 1-2 cup sugar. Put 3 teaspoonfuls of syrup into eggs, drops at a time and beat very hard. Let syrup cook until it threads. Add rest of syrup slowly beating very hard. The pan should be over boiling water. Add lemon

and baking powder. Cook until it piles with out sinking. Do not beat icing after taking from the fire. Fold lightly.

MACAROONS

Donated by Mrs. J. J. C.

One cup sugar, 1 cup flour, 1 cup hickory nut meats rolled fine, 1 egg; mix, roll out, cut and bake as cookies.

PRESIDENT'S FRUIT CAKE

Donated by Mrs. J. J. Curtis

Twelve eggs, 1-2 teaspoonful nutmeg. 1 pound sugar (2 cups), 1 pound butter (1 cup), 1 glass grape jelly, 1 pound flour (4 1-2 cups), 1 pound crystallized pineapple, 1 tablespoon of melted chocolate, 1-4 pound orange paste, 1-2 teaspoon allspice, 1 pound blanched and grounded almonds, 1-2 cup cordial mixed with spice, 1 pound pecans, 1 tablespoon cinnamon. 1 cup whiskey or grape juice.

SILVER CAKE

Donated by Mrs. M. A. Long

One heaping cup of butter, 1 cup sweet milk, 3 cups sugar, 5 cups flour, whites of 12 eggs, 1 light teaspoonful of soda, 2 teaspoonful of Cream of Tartar. cream butter and sugar together. Use yolks the same way.

DEVILS FOOD CAKE

Donated by Mrs. W. H. Cranford

Two cupfuls sugar, 2 eggs, 1-2 cake of Baker's chocolate dissolved in 1-2 cup boiling water, a pinch of salt, 1 teaspoonful soda in 1-2 cup of sour milk, and 3 cups of flour. Bake in layers.

Filling—1-2 cup of cream or rich milk, 1-2 cup butter, 2 cups sugar, mix these together with 2 tablespoons of chocolate and cook until it becomes waxy; cool and spread quickly on layers. Flavor with vanilla.

GINGER CAKE

Donated by Mrs. E. Lacy

Two cups of brown sugar, 2 cups of molasses, 4 cups of flour, 1 cup

of mixed lard and butter, 6 eggs, 1 teaspoon of soda in 1-2 a cup of sweet milk, ginger to taste.

WHITE ALMOND CAKE

Donated by Mrs. John H. Bankhead, Jr.

Whites of 12 eggs, 3 large coffee cups of sugar, 2 cups or 1 pound of butter, 4 1-2 cups flour, 1 cup of milk, 2 teaspoons of baking powder, 1-2 pound of blanched almonds cut in small pieces, 2 small spoons extract of bitter almond, Cream, butter and sugar, add whites well beaten, the milk, and last the flour, in which baking powder has been sifted, a little flour should be put over the almonds. Put in seasoning and bake in loaf or layers.

IRISH RAG CAKE

Donated by Mrs. K. B. Vaughn, Nashville, Tenn.

Three cups sugar, 3-4 cups crisco (or butter), add 1 t. salt and beat well with 2 cups sugar, 5 eggs, beat white and yolks separate and add the other cup sugar to yolks, beat well. 1 cup sweet milk, 3 cups flour, 3 t. baking powder, sifted in flour.

ORANGE CAKE

Donated by Mrs. J. J. Curtis

Whites of 8 eggs beaten stiff. 2 cups sugar, 3-4 cup butter, 3-4 cup sweet milk, 3 1-2 cups flour; with heaping teaspoonful baking powder. For filling, use the whites of 3 eggs, add enough sugar to make a smooth paste, flavor with the juice and grated rind of 3 oranges. Spread between the layers and on top of the whole cake.

WHITE CAKE

Donated by Mrs. A. P. Pennington

One heaping cup of butter, two cups of sugar, 8 eggs, 3 cups of flour 1 cup of milk, 1 teaspoonful of extract of lemon, 2 teaspoonfuls of baking powder. Beat the whites of eggs to a stiff froth, cream, butter and sugar together, add whites of eggs, flour and sweet milk alternately. Sift baking powder with flour 3 times. Add the lemon extract and

bake in a slow heat.

PRINCESS CAKES

Donated by Mrs. J. J. C.

Beat the yolks of 8 eggs and 1 1-2 cups of sugar until light, using preferably a wire egg beater, then add in succession a 1-4 of a pound of grated sweet chocolate, a rounding teaspoon of cinnamon, a level teaspoon of cloves, a 1-4 of a teaspoon of grated nutmeg, a little grated lemon rind, a cup of almonds coarsely chopped, a 1-4 of a cup of citron finely diced, a 1-4 of a cup of brandy or wine, and 1-14 cups of freshly grated bread crumbs mixed with a level tablespoon of baking powder; lastly fold in carefully the stiffly beaten whites of eggs. Line 2 shallow pans with paper, butter them well and dust with flour, then turn in mixture, spreading it evenly to the dept of about half an inch. Bake in a moderate oven and when done turn onto a napkin laid over a board and remove the paper.

For the icing blanch a fourth of a cup of almonds, dry them in the oven and grate. Melt a square of unsweetened chocolate in a bowl over hot water. Butter the inside of a granite sauce pan, put in two cups of granulated sugar and 2-3 of a cup of rich milk or thin cream. Heat slowly to boiling, stir only until the sugar is dissolved, then cook without stirring until it reaches the soft ball stage. Pour half the syrup over the melted chocolate and flavor both plain and chocolate syrup with vanilla. Stir the syrup separately until of a consistency to spread, then melt over hot water, stirring continually, and pour the chocolate on one sheet, the plain cream on the other. Sprinkle the grated almonds over half of the icing on each sheet to give variety in appearance. Cut the sheets into small cakes while the icing is still soft and warm, using a small biscuit cutter for the rounds. To make the triangles cut in inch and a half squares and these in two diagonally. Cut the strips any desirable size. The cake itself is rich and soft and inclined to crumble, so it must be managed carefully, but it is very delicious and not at all difficult to make. It really improves for several days' keeping, which is a great advantage, as it may be made before the last busy rush for Christmas.

CHECKER-BOARD—LIGHT PART—Excellent**Donated and Tested by Mrs. J. J. Curtis**

Two and one-half cups sifted flour. 1 rounding teaspoon Calumet baking powder. 1 1-4 cups granulated sugar. 1-2 cup of butter, 1-2 cup of water, 1 teaspoon vanilla. whites of 4 eggs. Cream, butter and sugar. add water and flour alternately, then whites of eggs and beat hard.

Dark Part—2 cups sifted pastry flour, 1 rounding teaspoon Calumet baking powder, 1 cup of brown sugar, 1-2 cup of butter, 1-2 cup of water, 1-2 teaspoon each of cloves, cinnamon and nutmeg, Yolks of 4 eggs, well beaten, Lastly, 1 ounce of melted chocolate. Sift flour once, then measure; add baking powder, and sift three times; cream, butter and sugar; add yolks and beat hard, then flour and water alternately; put in square layer pans in strips, light and dark alternately, and place together dark to light.

Icing—1 1-2 cups of confectioners' sugar, with just enough cream to spread; flavor with vanilla.

MERINGUE**Donated by Mrs. J. J. C.**

Two eggs (whites), pinch of salt, 4 level tablespoonfuls of sugar, 1 teaspoonful of vanilla. Add salt to eggs and beat in large, shallow dish with fork or egg-whip until stiff and flaky and dish can be turned upside down. Beat in the sugar slowly, then the vanilla, and beat until the dish can be turned upside down.

CHOCOLATE LAYER CAKE**Donated by Mrs. J. J. C.**

Five level tablespoonfuls of butter, 3 1-2 squares Baker's Premium No. 1 chocolate (melted), 1 cup milk, about 2 1-2 cups sifted flour, 1 cup granulated sugar, 3 eggs, 3 1-2 level teaspoonfuls baking powder. Cream butter, add sugar, the melted chocolate, the whole eggs and beat all until smooth. Set this aside to cool. Add vanilla and 1-2 cup of the flour in which has been sifted the baking powder. Then add milk and remaining flour alternately, using enough flour to make mixture stiff enough to drop from the spoon. This may seem stiffer than other cake mixtures, but the amount of flour given will not be too much.

Beat until very smooth. Bake in square or round pans 20 or 25 minutes or until the cake springs back when pressed with the finger. Put layers together with a thick, white frosting, lightly covered with marshmallows cut in small pieces, or omit the marshmallows and press half walnuts into the frosting, while it is soft. When the marshmallows are not used add 1 teaspoonful of vanilla to the cake mixture.

CHOCOLATE ECLAIRS

Donated by Mrs. J. J. C.

One-third cup butter, 1 cup milk, 2 tablespoons sugar, 4 eggs, 1 cup flour. Put butter, milk and sugar in sauce pan. Bring to the boiling point, and add flour all at once and stir vigorously, using a wooden spoon. Remove from range as soon as mixture cleaves to spoon. Cool and add 4 eggs, 1 at a time, beating 2 minutes between the addition of each egg and 5 minutes after eggs are added. Shape mixture on a slightly buttered sheet 4 1/2 inches long by 1 inch wide, by forcing through a pastry tube; they should be 1 inch apart to allow for spreading. Bake in a moderate oven about 25 minutes. If removed from oven before they are thoroughly cooked, they will fall. Cool, make a cut in the side of each without breaking apart and fill with either of the following preparations:

Cream Filling No. 1—To one cup heavy cream add 4 tablespoons sugar, 1/2 teaspoon vanilla and a few grains salt. Beat until stiff, using an egg beater or wire whisk.

Cream Filling No. 2—Scald 1 1/2 cups milk. Mix 3 1/2 tablespoons flour with 3/4 cup sugar and 1/8 teaspoon salt, and add 2 eggs slightly beaten. Combine mixtures, and cook in double-boiler 15 minutes, stirring constantly until thickened, afterwards occasionally. Cool and flavor with 1/2 teaspoon vanilla.

Icing For Eclairs—One cup sugar, 5 tablespoons cold water, 1 ounce Walter Baker & Co.'s Premium No. 1 Chocolate. Put sugar and water in sauce pan, stir until sugar is dissolved, and cook without stirring until mixture, when tried in cold water, will form a syrup thick enough to coat the finger but not thick enough to form a jelly-like ball. Turn on a platter, let stand until cooled slightly, then stir with a wood-

en spoon until white and creamy. Add melted chocolate and stir until mixed. Put in a sauce pan placed over large sauce pan of boiling water and beat until of right consistency to spread. To coat eclairs, it is best to apply icing with a butter brush.

CRISCO CHOCOLATE FUDGE CAKE

Donated by Mrs. J. J. C.

One-half cupful Crisco, melted, 1 cupful granulated sugar 3 squares unsweetened chocolate, or 3 ounces by weight, 2 eggs well beaten, one-half cupful flour, 1-4 teaspoonful salt, 1 teaspoonful vanilla, 1 cupful chopped meats, (use level measurements). Put ingredients together in order mentioned and beat very thoroughly before adding the chopped nuts meats. Spread about 3-4 inch thick on a shallow pan which has been greased with Crisco. Bake twenty minutes in a moderate oven. Cut into squares while warm.—Tested.

THE BEST OF ALL CAKES

Donated by Mrs. J. J. C.

Seed and chop a quarter of a pound of dates; mix with them one cupful of seeded raisins, and dust them with half a cupful of flour. Dissolve a level teaspoonful of baking soda in two tablespoonfuls of warm water; add it to half a pint of very thick sour cream; stir a moment and add one cupful of brown sugar, half a tumblerful of currant or blackberry jelly, a tablespoonful of cinnamon, a teaspoonful of allspice, and two cupfuls and a half of flour; beat thoroughly; add the fruit; mix well, and turn into a greased square bread-pan. Bake in a very slow oven for one hour and a half. Keep in a cake-box one week before cutting.

DARK FRUIT CAKE

Donated by Mrs. J. J. C.

This recipe makes three large cakes and has been used for over 20 years by the woman who took a blue ribbon last year. Two pounds raisins, two pounds currants, one pound citron, one pound flour browned in oven, one pound figs, two pounds shelled nuts, three-fourths

pound butter, one pound medium brown sugar, one dozen eggs, two teaspoons mace or nutmeg, two teaspoons cinnamon, one teaspoon cloves, one teaspoon soda, two teaspoons baking powder, one cup molasses, one wineglass fruit juice. Cream butter and sugar, add eggs well beaten, then flour with baking powder sifted through it. Mix soda in molasses and add this and the wineglass of fruit juice. Roll fruit in one extra cup of flour so that the particles will be separated. Line pans with buttered paper and bake in a very slow oven. If desired this cake may be made in one large pan. In that case bake three to four hours.—Tested.

PORK CAKE

Donated by Mrs. J. J. C.

Of fat pork free from all trace of lean and chopped until like lard take 1 generous cupful. Pour over it 1 scant cup of boiling water—boiling coffee is rather better—and thoroughly blend. Then add 2 cups sugar, 2 eggs, 2 teaspoons cinnamon, 1 teaspoonful nutmeg, 1-2 teaspoon cloves, 1 pound seeded raisins, 1 scant teaspoon soda dissolved in a little water, and flour enough that a spoon will stand upright in the mixture. With this as a foundation I vary it by adding chocolate, shredded coconanut, nut meats, currants, citron, a little grape juice, an egg or two more, a tablespoon of cornstarch, a cup of molasses instead of 1 cup of sugar—any or all of these; or it can be made without eggs. Bake in a slow oven and watch close, as it burns quickly.

GINGERBREAD

Donated by Mrs. Roseman

Half cupful sugar (brown), 1-4 cupful crisco, 1 beaten egg, 1-2 cupful sweet milk, 1 teaspoonful salt, 2 teaspoonfuls ginger, 1 teaspoonful cinnamon, 1-2 teaspoonful cloves, 2 teaspoonfuls baking powder, 1 1-2 cupfuls flour. Cream crisco and sugar; then cream together with the molasses. Add beaten egg. Sift together the dry ingredients and add alternately with the milk. Pour into shallow criscoed tin, bake 25 minutes in moderate oven.

CHOCOLATE MARSHMALLOW CAKE

Donated by Mrs. J. J. C.

One-half cup butter, 1 cup sugar, 2 cups of flour, 1 1-2 teaspoons of baking powder, 1-2 cup of water and the whites of 4 eggs beaten stiff. When baked in a large shallow pan, cover quickly with marshmallow filling as follows: Cook 1 3-4 cups of sugar with 1-2 cup of milk for 10 minutes. Melt 1-2 pound of marshmallows in a little water and add to the milk and sugar. Beat till thick, flavor with vanilla. When the marshmallow filling has had time to cool on the cake, cover with melted unsweetened chocolate.

NUT CAKES

Donated by Mrs. J. J. C.

Beat 2 eggs, add 1 cup of brown sugar and beat again. Mix 1 cup of chopped hickory nuts with 3 tablespoons of flour. Beat into the eggs and sugar mixture and bake in a thin layer with whole nut meats laid on top. When brown and crisp place the tins on the back of the stove and cut while hot; otherwise they will crack and not come apart nicely.

MOCHA CAKE

Donated by Mrs. J. J. C.

One cup sugar, 1-2 cup butter, 1 cup cold coffee, three eggs, 2 cups flour, 2 1-2 teaspoons baking powder (level), 1-2 cup chopped walnuts. Bake in layers. Icing for mocha cake: 1-3 cup butter, 1 teaspoon cocoa, 1-2 cup icing, coffee (infusion), enough to moisten. Cream butter and sugar, add cocoa and coffee, put on the cake when it is cold.

PORK CAKE

Donated by Mrs. J. J. C.

Chop 1 pound of fat salt pork free from lean or rind so fine that it is almost like lard; pour upon it 1-2 pint boiling water, add 2 cups dark brown sugar, 1 cup New Orleans molasses, 1 teaspoon soda stirred into the molasses, 1 pound each seeded raisins and stoned dates,

chopped; 1-4 pound shredded citron. Stir in enough flour to make it the consistency of a cup cake batter, season with 1 teaspoon each of cinnamon, cloves, allspice and nutmeg. Bake in a moderate oven.

DISHES FROM THE FATHERLAND

Donated by Mrs. J. J. C.

Weeks in advance of Christmas day the German housewife turns her attention to the delightful occupation of preparing the festive cakes and "goodies" for which she has obtained a world-renowned reputation and which you have probably tasted and remembered if you have been invited to "take coffee" with some German friend or acquaintance during the holiday season in a continental town or city. Different localities seem to retain their own specialities; but pfeffernusse, Baseler leckerle, Lubeck marzipan and Suabian honigbrod are the recognized favorites and will repay the American housekeeper's time and attention in most appetizing and tempting results, as, besides possessing a flavor decidedly unique, they are easily and quickly prepared in the home kitchen.

Suabian Honigbrod—Cream half a pound of butter with a heaping tablespoon of lard, then add gradually in the order mentioned half a cup of honey, the juice and grated rind of one lemon, 2 teaspoons of "Kirschwasser," 1 teaspoon of ground cinnamon, a heaping tablespoon of sugar and the yolks of 4 eggs; blend these ingredients thoroughly together, beating until very light, and then stir in sufficient sifted pastry flour to form a stiff dough; place this in a bowl covered with a damp napkin in a very cold place for at least 6 hours before using. When ready to bake, place on the bread board that has been lightly floured, and roll out to the thickness of a knife blade; cut with a fancy cutter into small stars, brush over with yolk of egg, sprinkle with chopped candied orange peel and bake in a quick oven. The great secret of success in these delicious little cakes is to have the dough very cold and the oven hot.

Pfeffernusse—Pound to a paste in a mortar 2 tablespoons of chopped citron, 1 tablespoon of orange peel, half a teaspoon of ground cloves, 1 teaspoon of grated nutmeg and 3 figs; then add 1 small cup

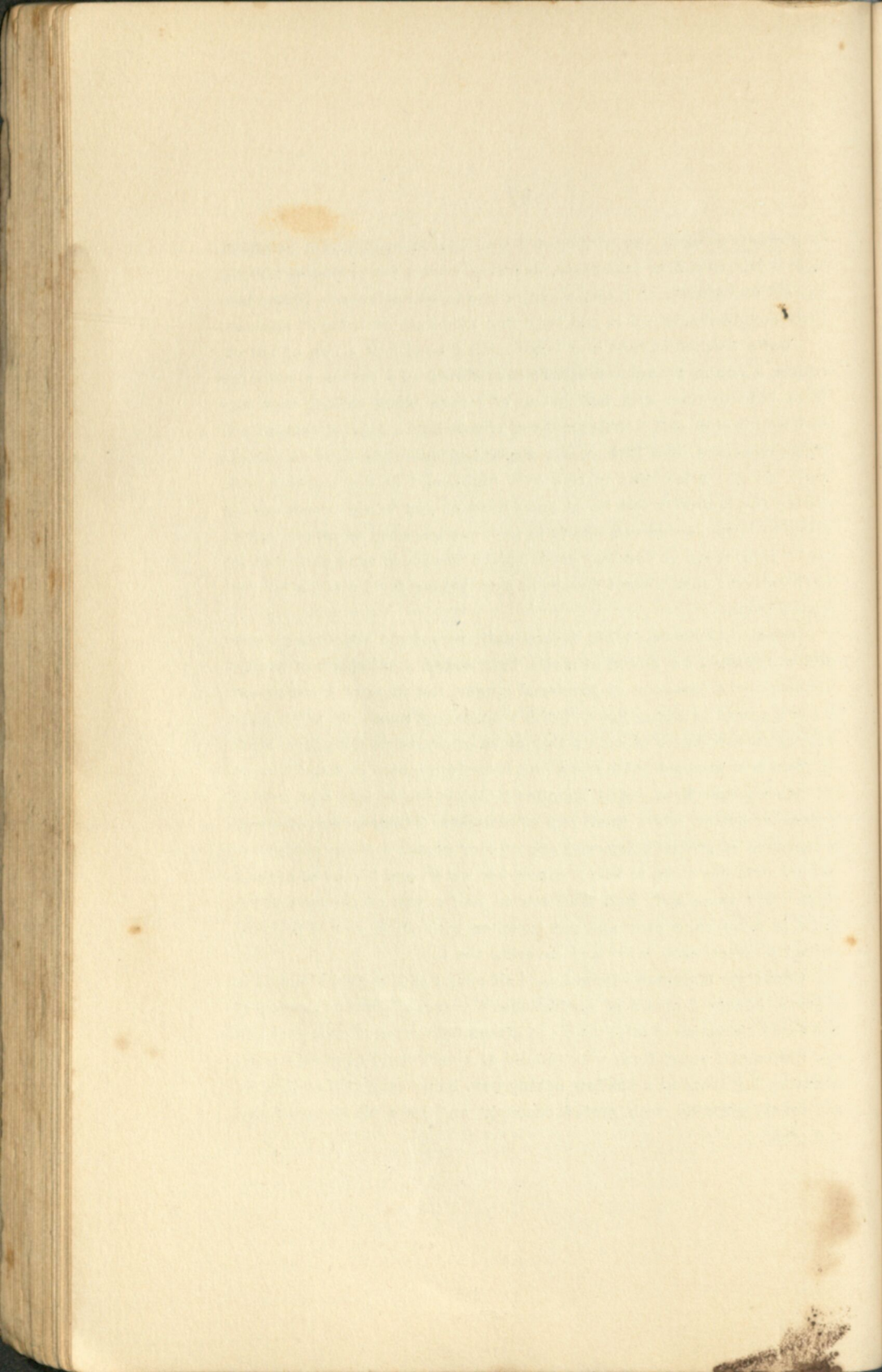
of powdered sugar, the whites of 2 well beaten eggs, and a pound of flour. Mix to a firm stiff paste, flavoring with a few drops of almond extract and stirring in a tiny pinch of powdered hartshorn. Shape into little mound-shaped cakes and bake in a moderate oven for 20 minutes.

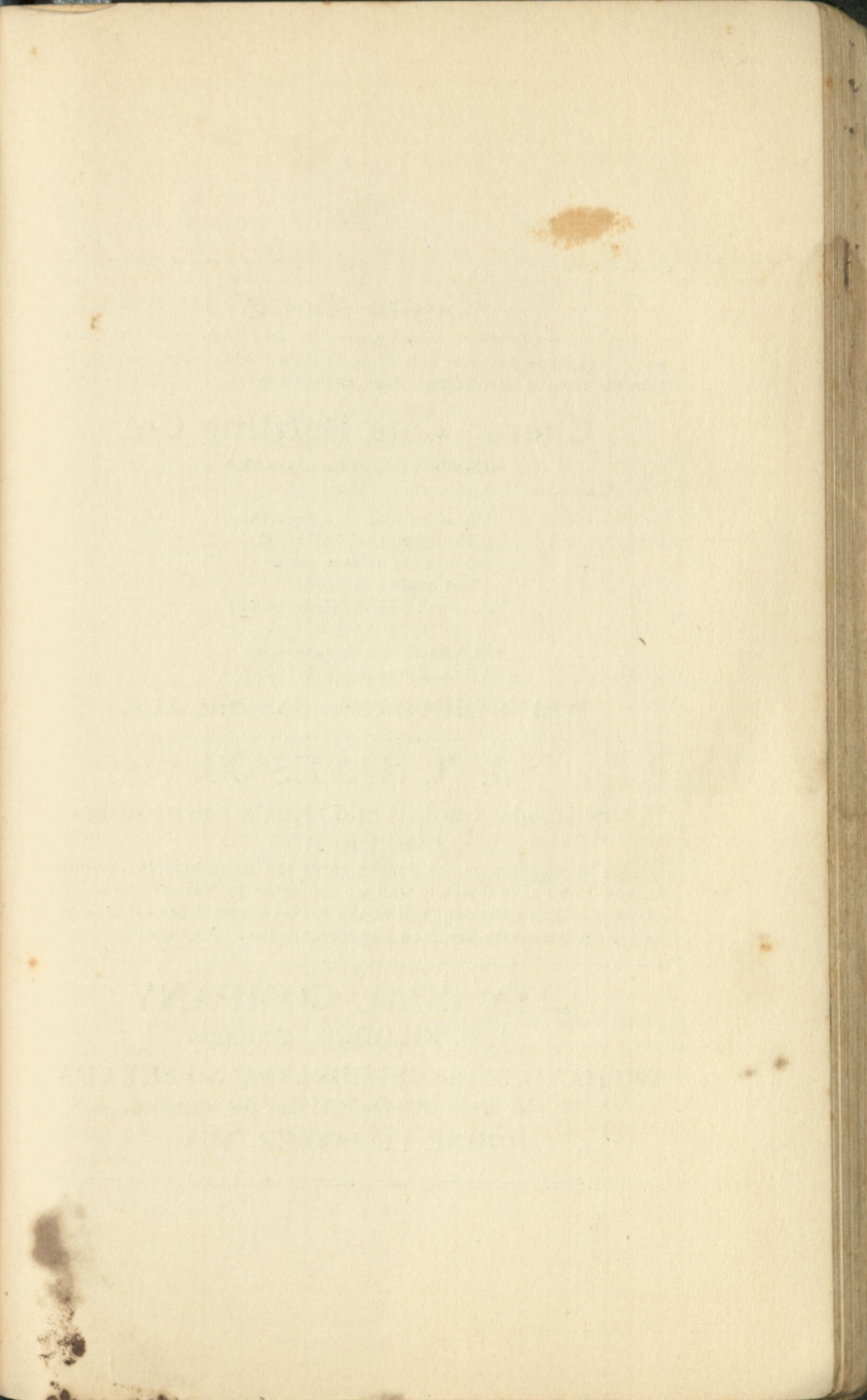
Caffe Kuchen—Place in a large mixing bowl half a cup of butter, adding a cup of granulated sugar; beat slowly to a cream, moistening from time to time with half a cup of strong black coffee; then stir in 1 well beaten egg, 2 tablespoons of cream, half a cake of compressed yeast dissolved in a little warm water and sufficient flour to form a slack dough; allow this to rise over night, and in the morning turn out on the floured bread board and knead as you would bread, adding a cup of large seeded raisins cut in two, one teaspoon of arrack spirits and a tablespoon of caraway seeds; place in square cake pans and let it rise again, until almost double in size, baking for 3-4 of an hour in a slow oven.

Baseler Leckerle—Whip 4 eggs until very light and foamy; then add gradually 1-2 a pound of moist, light sugar, a saltspoon of ground allspice, 1-2 a teaspoon of powdered ginger, the juice of 1 lemon and 3-4 of a pound of pastry flour. Form with floured hand into small balls, placing in the center of each a tiny piece of crystallized ginger. Place in rows in a greased baking pan and bake 20 minutes in a quick oven.

Nurnberger Brod—Melt together 1 tablespoon of lard and 2 tablespoons of butter, add 1 small cup of molasses, 2 tablespoons of sugar, a teaspoon of ground allspice, 1 cup of sour cream, 1 even teaspoon of baking soda dissolved in half a cup of hot water, and 2 cups of graham flour. Mix thoroughly and then stir in half a cup of chopped dates. Bake in layer cake pans and put together with thick orange frosting, spread between each layer and covering the top.

Chocolate Marzipan—Pound one-half pound of blanched almonds to a paste, adding 1 pound of confectioner's sugar, a scant tablespoon of powdered cinnamon, 3 tablespoons of grated unsweetened chocolate and the whites of 4 eggs; form with the aid of a very little flour into small wreaths; lay them in a shallow baking pan, being careful that they do not touch, sprinkle with grated cocoanut and bake slowly until dry and crisp.





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COOKIES & DOUGHNUTS



WALNUT WAFERS

Donated by Mrs. J. Hummel

One-half pound of brown sugar, 1-2 pound walnut meats, slightly broken but not chopped, 1-4 teaspoonful baking powder, 1-3 teaspoonful salt, 2 eggs, 3-4 cup of flour; beat the eggs, add the sugar, salt, flour and lastly meats. Drop small spoonfuls on buttered pans. Remove from pans as soon as baked.

HERMITS

Donated by Mrs. J. Hummel

Three eggs, 1 cup of butter, 1 1-2 cups of sugar, 1 cup of seeded chopped raisins, a very little citron chopped fine, 1 teaspoonful each of cloves, allspice and cinnamon; flour enough to roll thin. Cut in rounds. These are very nice and will keep like fruit cake.

THIN RICH COOKIES

Donated by Mrs. J. Hummel

One cup butter, 1 cup sugar, 3 eggs all beaten together to a cream, use just enough flour to mix and roll thin.

ROCHESTER GINGER SNAPS

Donated by Mrs. J. Hummel

One cup molasses, 1 cup sugar, 1 heaping cup of butter, 1 teaspoonful of cinnamon, 1 teaspoonful of ginger, 1 teaspoonful soda. Boil this all together from five to eight minutes; let it cool; then mix with flour and roll very thin. Cut into strips one inch wide, and four long. Bake on floured tins in a quick oven. The shape is a distinctive feature.

HERMITS

Donated by Mrs. John H. Bankhead, Jr.

One cup of sugar, 1-2 cup of butter, 1-2 cup of cream, 1 cup of chopped raisins, 1 egg, 1-2 teaspoon of soda, 1 teaspoon each of cloves, cinnamon, nutmeg. Mix and bake as tea cakes, using enough flour to permit rolling.

OATMEAL COOKIES

Donated by Mrs. Clark

One cup lard and butter mixed, 2 cups sugar, 4 cups oatmeal, 4 cups flour, 1 1-2 cups raisins, 1 cup peanuts chopped fine, 4 well beaten eggs, 1 teaspoon soda, pinch salt, 1 teaspoon cinnamon. Roll out as thin as possible.

SAND TARTS

Donated by Mrs. M. Newburger

One cup butter, 2 cups sugar, 3 eggs, flour enough to roll. Roll thin, paint the tops with white of egg, sprinkle sugar and cinnamon over and put nuts or cocoanut on top. Bake in quick oven.

RICH COOKIES

Donated by Mrs. J. H. T.

One-half pound butter, 1-2 pound sugar, 2 eggs; reserving the whites of one; scant teaspoonful of soda. Roll very thin, lay 2 or 3 blanched almonds on cake before baking; wet soda in a drop of milk; flour sufficient to roll.

HONEY COOKIES

Donated by Mrs. J. J. C.

Mix together 1 cupful of strained honey, 1 cupful of granulated sugar, 2 eggs well beaten, 2 level teaspoonfuls of soda and a little salt. Add flour enough to knead into a soft dough, and let it stand over night. In the morning roll out the dough and cut it into fancy shapes. Bake in a slow oven.

ORANGE PUFFS WITH ORANGE SAUCE

Donated by Mrs. Roseman

One-third cupful crisco, 1 cupful sugar, 2 eggs, 1-2 cupful milk 1 3-4 cupfuls flour, 2 teaspoonfuls baking powder, 1-2 teaspoonful salt. 1 teaspoonful orange extract. Cream crisco and sugar, add eggs well beaten; alternate milk and flour, add extract last, bake in well criscoed gem pans and serve hot with orange sauce or sunshine sauce.

Sauce—Two eggs, whites, 1 cupful confectioner's sugar, 2 oranges, juice and rind. Beat whites of eggs dry. Add sugar and beat well. Gradually add orange rind and juice.

POTATO DOUGHNUTS

Donated by Mrs. Mundine

One cup mashed potatoes, 2 cups sugar, 1 cup milk, 2 eggs, 1 heaping tablespoon butter, 4 teaspoons baking powder, 1-2 grated nutmeg, 1-4 teaspoon ginger extract. Mix all the ingredients. Let stand after cutting out for thirty minutes. Fry in plenty of smoking hot fat. They will not soak up grease.

PUFF BALL DOUGHNUTS

Donated by Mrs. J. H. T.

Three eggs, 1 cup sugar, 1 pint milk, 1-2 teaspoon salt, 1 teaspoon vanilla, 2 heaping teaspoons baking powder, sifted with 2 cups flour, more flour to make a stiff batter. Drop by small spoonfuls in smoking hot fat.

CHOCOLATE DOUGHNUTS

Donated by Mrs. J. J. C.

Quarter cup butter, 1 1-4 cups sugar, 2 eggs, 1 1-2 squares Walter Baker and Co's. Premium No. 1 chocolate, 1 1-2 teaspoonfuls vanilla, 1 cup sour milk, 4 cups flour, 1 teaspoonful soda, 1 teaspoonful cinnamon, 1-4 teaspoonful salt. Cream butter and add sugar gradually, while beating constantly; then add eggs well beaten, chocolate, melted, sour milk and flour mixed and sifted with soda, cinnamon and salt. Add vanilla and more flour, if necessary, to handle the mixture. Toss on a

slightly floured board, knead slightly, and pat and roll to 1-4 inch in thickness. Shape with a doughnut cutter, first dipped in flour, fry in deep fat and drain on brown paper.

MOLASSES DOUGHNUTS

Donated by Mrs. J. J. C.

Two eggs, well beaten, 1-2 cup sugar, 1-2 cup molasses, 1 cup sour milk, 1 teaspoon soda (rounding full), mixing spoon melted butter, 1-2 teaspoonful ginger, 1-2 teaspoon cinnamon. Mix as soft as can be handled without sticking. Cut in strips and twist.

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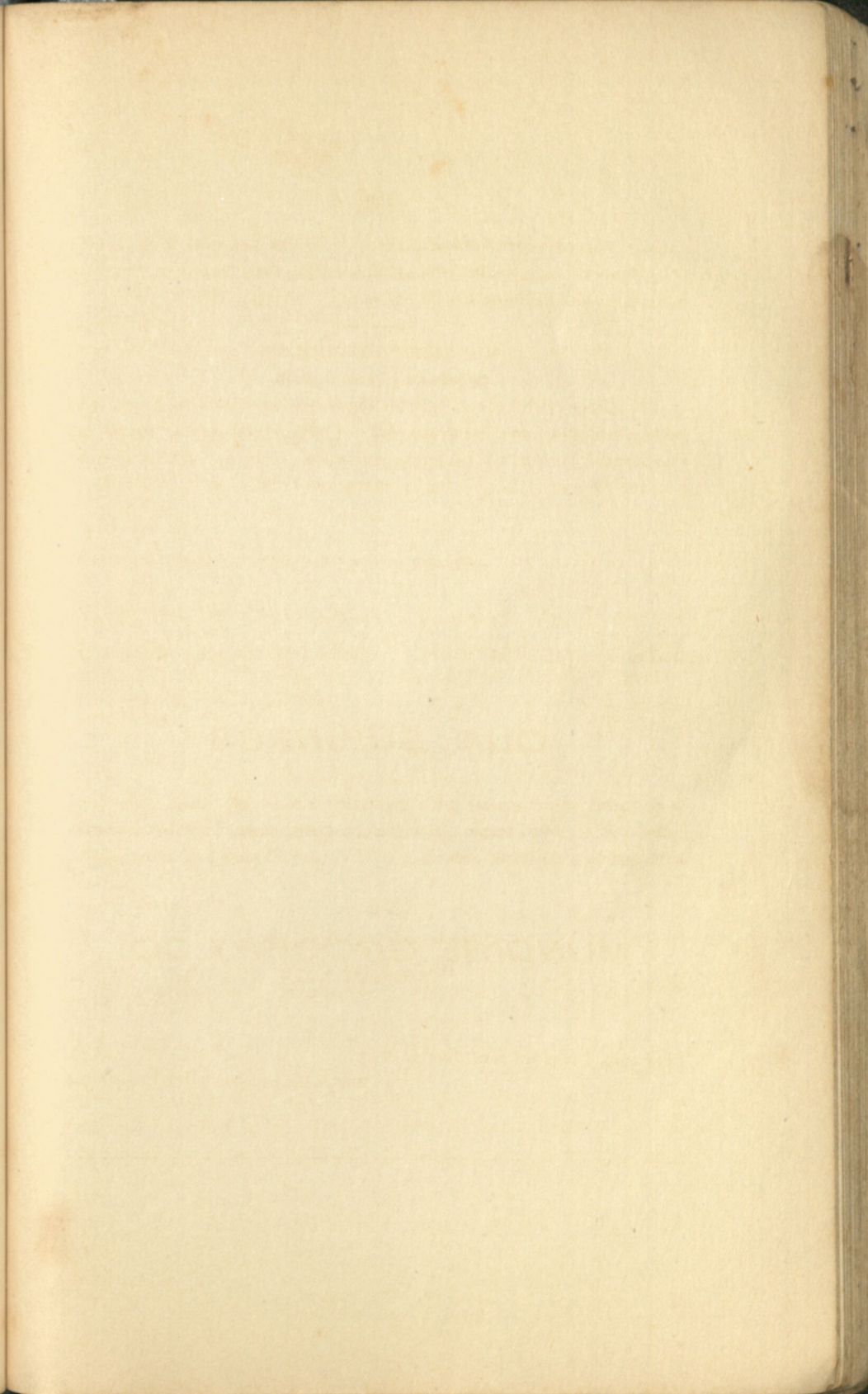
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PUDDINGS & SAUCES



STEAMED CHOCOLATE PUDDING

Donated by Mrs. J. J. C.

Beat 1 egg well with 1-2 a cup of sugar and mix with 1 cup of milk. Pour this gradually over 2 cups of flour sifted with 3 teaspoons of baking powder and a little salt, and add last 2 squares of melted chocolate. Place in buttered mold and steam for an hour and a half. Turn out carefully and serve with creamy sauce.

HASTY COCOANUT PUDDING

Donated by Mrs. Mundine

One cup shred cocoanut, 1 cup hot milk, 1 tablespoon melted butter, 1 tablespoon sugar, 3 eggs, 1-2 teaspoon vanilla extract. Line a small, deep pie dish with the pastry. Mix together the cocoanut, hot milk, sugar and butter, and allow to stand for 20 minutes; then add the yolks of eggs beaten and vanilla extract. Mix and pour into the prepared dish and bake in a moderate oven 1-2 hour or until set. Beat up the whites of eggs with a pinch of salt, when stiff beat in 3 table-spoons sugar; pile this merangue on top of the pie, sprinkle over with cocoanut, return to the oven until set. Serve hot or cold.

ALMOND PUDDING

Donated by Mrs. J. J. C.

Put 2 quarts of milk into a double boiler; stir into it 2 heaping table-spoons of sifted flour that has been stirred to a cream with a little of the milk, when it boils care should be taken that it does not burn when cooked, take from the fire and let it cool. Take the skins off 2 pounds of sweet almonds, pound them fine, stir them into the milk; add a teaspoonful of salt, a cupful of sugar, flavoring, and 6 well beaten eggs, the yolks and whites beaten separately; put bits of butter over the top. Bake 1 hour. A gill of brandy or wine improves it.

BROWN BETTY PUDDING

Donated by Mrs. J. H. T.

One layer of bread crumbs covered with brown sugar, cinnamon and butter, then a layer of apples and so on until the dish is full. Bake.

RICE PUDDING

Donated by Mrs. J. H. T.

One cup rice, added to 1 quart of milk, a little salt; boil until the rice is done, add the yolks of 3 eggs, 1 1-2 teaspoonful sugar, a little piece of butter. When cold beat the whites of the eggs; add 1 cup sugar; frost the pudding over. Put in oven to brown.

MARSHMALLOW PUDDING

Donated by Mrs. C. D. Long

Take 2 dozen marshmallow drops (stale or fresh) and put them in the bottom of a baking dish. Pour over rich cocoa made as for breakfast except for thickening of cornstarch; put dish in the stove and bake for 1-2 an hour. Then take out, add a marengue and brown this.

NUT PUDDING

Donated by Mrs. C. D. Long

One cup sugar, 1-2 cup butter, 2 cups of flour, 1-2 cup cold water, 3 eggs, 1 1-2 teaspoonful of baking powder, 1-2 cup of whole walnut meats, added the last thing. Bake and serve with sauce.

CARAMEL PUDDING

Donated by Mrs. J. J. C.

Into a clean, dry frying pan put 1-2 of a cupful of granulated sugar and set on the side of the fire where it will melt slowly. No water is to be added, and by the time the sugar is entirely melted the syrup should be of a clear golden brown color. If the fire is too hot the syrup will be too dark, and the burnt flavor too pronounced. Have ready some small or tinbale bowls. Pour a little of the caramel in each, turning them round and round in order to coat the sides and bottom as evenly as possible. The amount given should be sufficient for five or six small cups In a

bowl break four eggs, add four tablespoonfuls of sugar and beat enough to mix well. Add 1 pint of milk and 1 teaspoonful of vanilla and stir occasionally until the sugar is dissolved. Then fill the molds, set them in a pan of warm water and bake until they are firm in the center. If baked too fast they will be full of bubbles. When done pass a knife around the sides and turn out on individual plates. The caramel, uniting with a portion of the water in the milk, serves to form the sauce. Serve cold.

MELTED BUTTER SAUCE

Donated by Mrs. Mundine

Five ounces butter, a few drops of lemon juice, 1 cup cold water, 1 ounce flour, a dash of pepper and salt. Melt 1 ounce of butter, stir in the flour, when smooth add the water and stir until it boils, then gradually add the remainder of the butter and lemon juice. Should the sauce become oily, add a little more water. Press through a fine sieve, and use. This sauce may also be sweetened and flavored for puddings.

OLIVE SAUCE

Donated by Mrs. J. J. C.

Blend 2 tablespoonfuls each of butter and brown flour, add a cup of water, stirring constantly, last some grated olives and a tablespoonful of vinegar.

FISH SAUCE

Donated by Mrs. J. J. C.

Half a cup of butter melted, half a cup of vinegar, 2 tablespoonfuls of tomato catsup, salt, and a tablespoonful of made mustard. Boil 10 minutes.

OLD-FASHIONED APPLE SAUCE

Donated by Mrs. J. J. C.

Pear and chop a dozen medium-sized apples, put them in a deep pudding dish, sprinkle over them a heaping coffee cupful of sugar and

of water, stirring constantly, lastly some grated olives and a tablespoon-one of water. Place them in the oven and bake slowly 2 hours or more or until they are a deep red brown; quite as nice as preserves.

CRANBERRY CONSERVE

Donated by Mrs. J. J. C.

Two pints of cranberries, 1-2 a pound of English walnut meats, 1 large orange, 3 cupfuls of sugar, 1-4 of a pound of raisins, 1.1-3 cupfuls of water. Pick over and wash the cranberries, put them into a saucepan with half of the water and boil until the skins break. Rub through a strainer, and add the remaining water, sugar, raisins, nut meats broken in small pieces and the orange pulp finely cut. Bring slowly to the boiling point and allow to cook gently for half an hour. Divide into small molds and chill. Turn out when required.

MARSHMALLOW SAUCE

Donated by Mrs. C. D. Long

One cup of whipped cream, 1-2 a cup of nuts, and 1-2 a cup of marshmallows cut fine. Add 2 tablespoonsful of powdered sugar. Whip the cream, add a little vanilla, the chopped nuts and sugar and marshmallows. Serve in sherbet glasses, cold, with lady fingers or sponge cake.

PLAIN SAUCE

Donated by Mrs. J. J. C.

One cup water, 1-2 cup sugar, 2 tablespoons cornstarch, 2 table-spoons butter, 1 teaspoonful vanilla or lemon. Mix the sugar and cornstarch, add the water and boil 5 minutes. Remove from the fire and add the butter and flavoring.

CREAM SAUCE

Donated by Mrs. J. J. C.

One-half pint of cream, 1-3 cup of sugar, 1-3 cup of milk, 1-2 tea-spoon of vanilla. Beat egg until stiff and add milk, sugar and vanilla, and lastly add cream.

HARD SAUCE

Donated by Mrs. J. J. C.

One-third cup of butter. 1 cup of powdered sugar, 1-2 teaspoon of lemon extract, or 1 teaspoon vanilla. Cream the butter and sugar, and add the lemon or vanilla.

WINE SAUCE

Donated by Mrs. J. J. C.

Quarter cup butter, 1-2 cup sugar, 2 tablespoons milk, 5 tablespoons wine. Cream the butter and sugar, add the milk and wine. Keep in a warm place until served.

BRANDY SAUCE

Donated by Mrs. J. J. C.

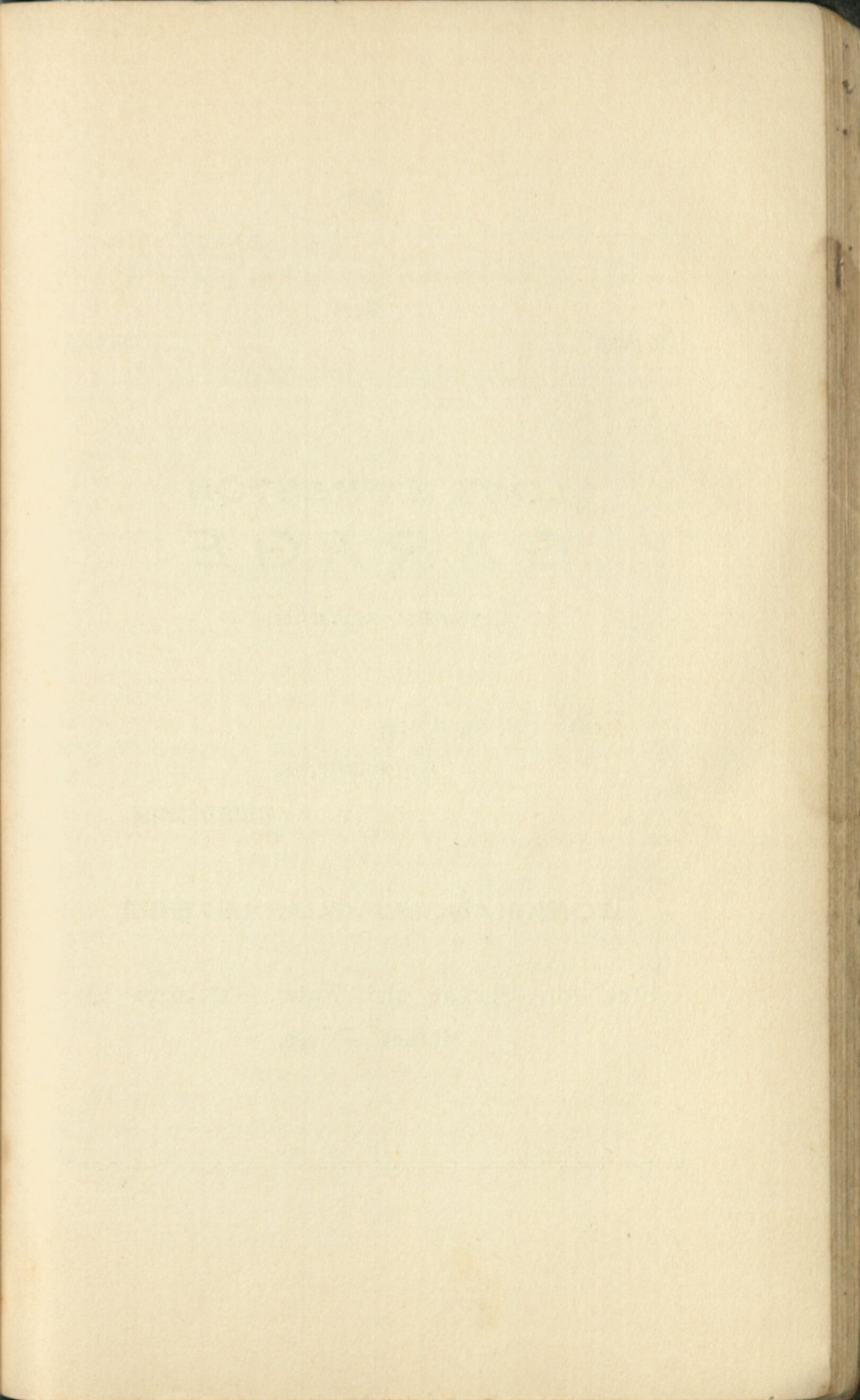
Quarter cup butter, 1 cup sugar, 2 tablespoons brandy, 2 eggs, well beaten, 1-2 cup milk or cream. Cream the butter and sugar, add the eggs and brandy and a little nutmeg. Cook over hot water until it thickens like custard.

ORANGE SAUCE

Donated by Mrs. J. J. C.

Three egg whites, 1 cup of powdered sugar, 2 oranges, juice and rind, 1 lemon, juice. Beat the whites of the eggs until stiff, add the sugar and fruit juice, and beat well.





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CUSTARDS & DESSERTS



CHOCOLATE CUP CUSTARD

Donated by Miss F. Scott

Cream a 1-4 a pound each of butter and sugar, add a fourth a pound of grated chocolate and the well beaten yolks of 5 eggs, and cook in a double boiler for 5 minutes. Let cool and then whip in the stiffly whites of the eggs. Butter 6 custard cups, sprinkle with sugar, pour in the custard, set the cups in a pan of boiling water to half their depth and bake for half an hour. Serve in the cups heaped with whipped cream, or turn out before serving, as preferred.

SOUR MILK CUSTARD

Donated by Mrs. W. H. Cranford

Yolks of 2 eggs, 2 tablespoons flour, 2-3 cup sugar, mix flour with sugar and beat in eggs, then add 1 cup of butter milk. Bake in pan lined with rich pastry. Beat whites of eggs stiff with 2 tablespoons sugar and spread over top.

GERMAN CUSTARD

Donated by Mrs. J. J. Curtis

Add to a pint of good, rich, boiled custard an ounce of sweet almonds, blanched, roasted and pounded to a paste, and 1-2 an ounce of peanuts, blanched, roasted and pounded; also a small quantity of candied orange paste; cook the custard as usual and set it on ice for some hours before using.

JELLY CUSTARD

Donated by Mrs. Williams

One cup sugar, 1-2 cup butter, 3 eggs, 1-2 cup jelly, 1 tablespoonful corn meal. Cream butter and sugar and add jelly, then add eggs well beaten, but not beaten separately. Watch or it will burn.

FLOATING ISLAND CUSTARD**Donated by Mrs. Mundine**

Two cups milk, 4 eggs, pinch of salt, 1-2 teaspoon vanilla or lemon extract. Scald the milk in a double boiler. Mix egg yolks, sugar and salt; add scalded milk to them; return to double boiler, and cook, stirring all the time until the mixture thickens and is of a smooth and creamy consistency. Strain into a cold dish and add flavoring when cold. Should the custard begin to curdle, set immediately into a dish of cold water and beat briskly with a wire whisk or egg beater. Garnish the custard with a meringue made with the whites of eggs adding to them 4 tablespoons sugar, and 1-2 teaspoons vanilla, beaten until stiff.

ALMOND CHARLOTTE**Donated by Mrs. Jack Cranford**

Blanch and chop 1 cupful of almonds. Melt 3 tablespoonfuls of sugar in a frying pan (do not add any water), throw in the almonds and stir until browned. Then cool and pound quite fine. Put them in a double boiler with 1 1-2 cupful of boiling milk and heat slowly to the scalding point. Beat the yolks of 3 eggs and 3 tablespoonfuls of sugar, add a little of the hot milk, mix and turn into boiler, stirring until the mixture begins to thicken. Add 1 1-2 heaping teaspoonful of powdered gelatine dissolved in water. Strain and cool. Add 1 teaspoonful of almond extract and 2 cupfuls of whipped cream. Pour into mold to get firm.

STRAWBERRY MOUSSE**Donated by Mrs. Mundine**

One box of strawberries, 2 teaspoons strawberry extract, 1 heaping tablespoon powdered gelatine, 1 cup sugar, 6 tablespoons boiling water, 1 quart whipped cream, few drops of strawberry coloring. Wash and hull the strawberries, then sprinkle them with the sugar. Let stand for 2 hours. Mash and press through a sieve. Dissolve the gelatine in the boiling water, let cool and add to the other ingredients. Stand on ice and stir till it begins to thicken. Fold in the whipped cream

and add the strawberry extract and strawberry coloring, mold, cover, pack in ice and salt. After standing 4 hours, serve.

FRUIT GELATINE

Donated by Mrs. Clark

Soak 1-2 box of gelatine in 1-2 cup cold water 2 minutes, then add 1 1-2 cup boiling water and 1 cup sugar, when cold add 2 oranges, 2 bananas and 1 pineapple cut in small pieces, place in a cool place to harden.

PRUNE WHIPP

Donated by Mrs. J. H. T.

Whip the whites of 3 eggs until real stiff, add 1-2 cup sugar; then add 1 cup stewed prunes mashed and seeded. Bake in slow oven and serve with whipped cream.

PEACH AND MARSHMALLOW MOUSSE

Donated by Mrs. C. D. Long

Press 4 fresh peaches or 8 halves, canned, free from syrup, through a sieve; cut 18 marshmallows into tiny bits. Soak a tablespoonful of granulated gelatine in cold water, stand over hot water until dissolved. Add it with four tablespoonfuls of powdered sugar to 1 cupful of rich cream. When the mixture begins to thicken, add the peach pulp and marshmallows, then whip steadily until the mixture is a light froth through and through. Turn into a mold with a tightly fitting cover, bind the edge with a strip of muslin dipped in melted lard and bury in ice and salt for 3 or 4 hours.

HEAVENLY HASH

Donated by Mrs. J. J. C.

Take 2 cups of sweet cream, whip to a stiff froth and sweeten and flavor with vanilla to taste. Mix together 2-3 cup of English walnuts chopped fine, 1 cup sliced pineapple cut in small pieces, and one 10-cent box marshmallows. Add the whipped cream, stir all together, and it is ready to serve.

PARFAITS

Donated by Mrs. C. D. Long

Add a cup of sugar to a cup of water and boil till a thread forms. Pour slowly over the stiff whites of 3 eggs, and as it cools fold in a pint of whipped cream, with flavoring, and put into a covered pail and bury in cracked ice and salt for 4 or 5 hours. This is a foundation for any number of delicious deserts.

ANGEL PARFAIT

Donated by Mrs. C. D. Long

One-half box gelatine dissolved in cold water. Add 1 pint boiling water, strain and cool. Whites of 7 eggs, 1 pint cream, 1 cup sugar. Pour gelatine on eggs, add whipped cream, then any flavor desired.

ORANGE FRAPPE

Donated by Mrs. C. D. Long

Boil a cup of white sugar with 2 cups of water for 5 minutes; cool and add a cup of orange juice and a cup of lemon juice; stir till cold; add the pulp of the oranges pounded smooth. Freeze until half stiff and serve in glasses.

NUT APRICOT CHARLOTTE

Donated by Mrs. J. J. C.

One cup of apricot pulp, 1 cup of powdered sugar, one tablespoonful of lemon juice, half a cup of blanched, chopped almonds; add to the above half a box of gelatine, soaked in half a cup of cold water, which has been dissolved by placing the cup in hot water. When it begins to stiffen beat and fold in 1 pint of cream which has been beaten stiff and dry. Decorate with powdered maccaroons and blanched almonds serve very cold.

CHARTRE FRUIT

Donated by Mrs. J. J. C.

One box of gelatine, dissolved in 1 pint of cold water; add 1 pint of boiling water, the juice of 2 lemons and 1 orange; sweeten to taste.

Cut 2 oranges in small pieces, slice 3 bananas thin and cut in halves half a cup of candied cherries. When the gelatine is half-cold, put a layer in a mold, then a layer of fruit, and so on till full, and put on ice.



THE
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EAGLE

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JASPER, ALA.

ICINGS



CARAMEL ICE CREAM

Donated by Mrs. J. J. C.

Heat 1 quart milk; add to this mixture of 3 eggs well beaten or 4 yolks, 1 cup sugar, 1 heaping tablespoon of flour, made into a smooth thick custard, and 1 cup of burnt sugar.

FRUIT SHERBET

Donated by Mrs. J. J. C.

One quart sugar, 1 quart water, boil to syrup; 1 can grated pine apple; 1 can peaches; pour juice into the syrup; chop peaches; juice of 3 lemons; whites of 3 eggs beaten stiff; 1 quart cold water, and freeze.

SHERBET

Donated by Mrs. A. P.

Mix the juice of 6 lemons with 2 teacups of sugar and let stand an hour. Stir into this 3 pints of water, a can of pineapple will improve the taste. Put in freezer. When it begins to freeze, put in the beaten whites of 3 eggs.

PINEAPPLE ICE

Donated by Mrs. Clark

Take 1 can of shredded pineapple, add to this the juice of 2 lemons, 2 oranges, 1 1-2 cups sugar, 1 tablespoon pulverized gelatine and water enough to make 3 pints in all; when nearly frozen, add the whites of 3 eggs well beaten. Beaten all together.

WE THREE

Donated by Mrs. J. H. T.

Three cups sugar, 3 cups of water, 3 oranges, 3 lemons, 3 well mashed bananas. Mix well all ingredients and freeze. This quantity doubled makes 1 gallon.

ICED TEA PUNCH

Donated by Mrs. K. B. V.

One quart water, 3 oranges, juice of 2 lemons, peel of oranges. Mix with 1-2 cup sugar and let come to boil. Mix with equal amount of strong tea, and let cool and serve in punch bowl with slices of pineapple and oranges.

CRANBERRY SHERBET

Donated by Mrs. W. H. Cranford

Pick over and wash 1 quart of cranberries, just cover with water and cook until tender; strain through colander. Take equal parts of cranberries and sugar, 1 quart of water and juice of 2 lemons. Freeze. This is delicious served in sherbet glasses with the turkey course.

WHITE ICE CREAM

Donated by Mrs. A. P.

For a gallon freezer, take 2 quarts of sweet milk. Put 3 pints in a double boiler and let it come to a boil, then add the other pint of milk with a level cup of cornstarch or flour dissolved in it. Let this boil until thick, then add 2 heaping cups of sugar, also add 1-2 box of gelatine dissolved in 1-2 cup of cold water. Let all come to a boil, then remove from the fire and strain when cool. Put in a freezer with 1 quart of cream with flavor.

SOFT FROSTING

Donated by Mrs. J. H. T.

One cup granulated sugar, 1-2 cup milk. Let it boil until it threads. Pour into a bowl, and add 1 teaspoon flour. Beat a few minutes, and let stand until cool and thick enough to spread on cake.

FAVORITE CHOCOLATE ICING

Two squares of grated chocolate, 5 tablespoons powdered sugar, 3 tablespoons boiling water. Stir over a moderate fire until smooth and glossy.

TUTTI FRUTTI CREAM

Donated by Mrs. C. D. Long

Take 2 quarts or rich cream and add 1 pound of pulverized sugar and 4 whole eggs. Mix well together; place on the fire, stirring constantly, and bring just to the boiling point. Remove and continue to stir until nearly cold. Flavor with a teaspoon vanilla; place in a freezer, and when half frozen, mix thoroughly into it a pound of preserved fruits, equal parts, cherries, pineapple and etc., all fruits are to be cut into small pieces and mixed with frozen cream.

PEACH SHERBET

Donated by Mrs. C. D. Long

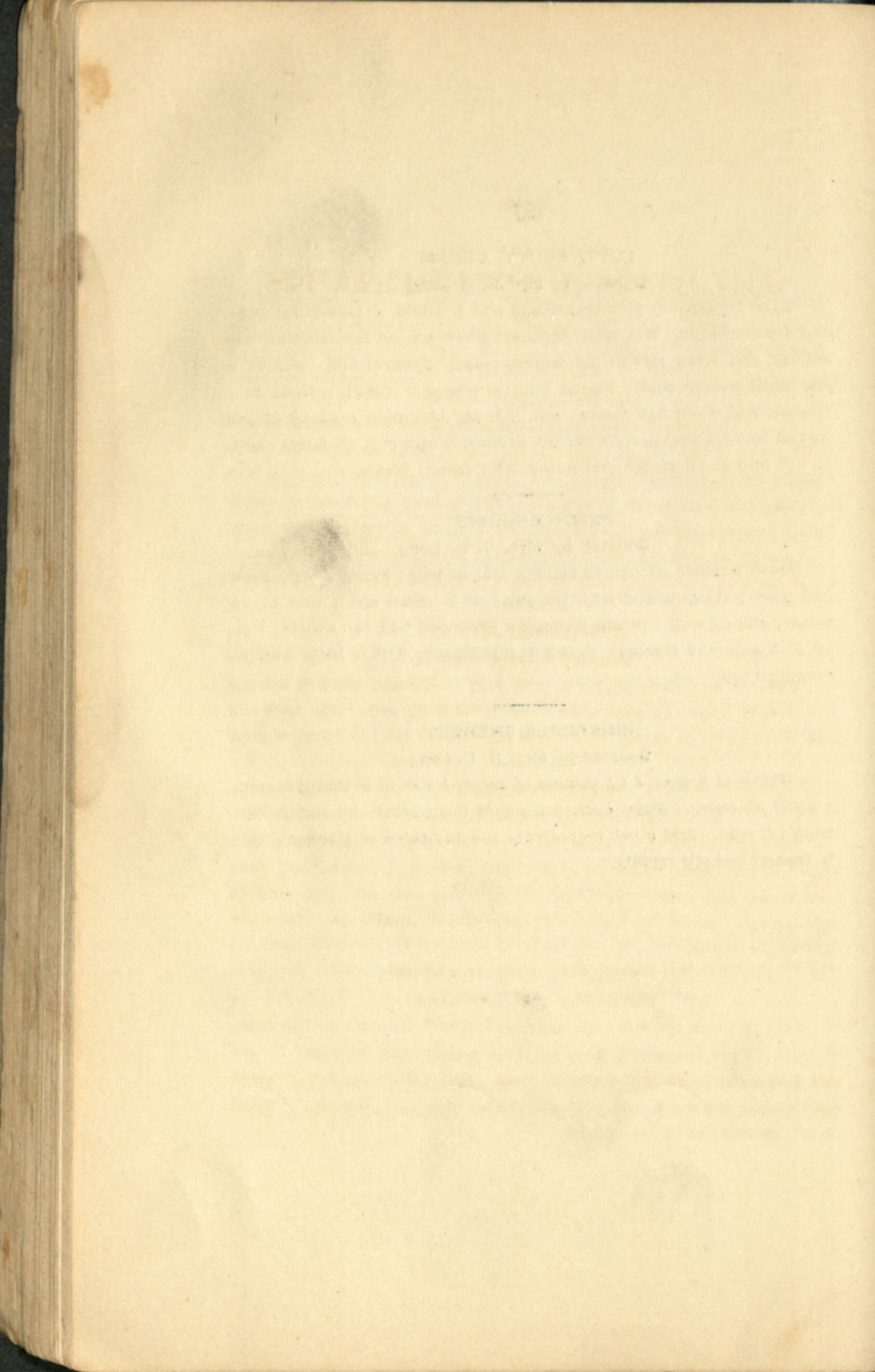
Mash peaches enough to make a pint of pulp; sweeten with sugar and water, syrup mixed with the juice of 1 lemon and 1 pint of hot water; stir all well. Strain through a sieve and add the whites(beaten of 2 eggs and freeze). Serve in tall glasses with a little whipped cream on top.

PINEAPPLE SHERBET

Donated by Mrs. C. D. Long

Whites of 5 eggs, 1 1-2 pounds of sugar, 1 can of grated pineapple, 4 pints of water. Make cooked icing of the whites and sugar. Stir icing till cold. Add other ingredients and the juice of 8 lemons. Put in freezer and stir rapidly.





JELLIES & PRESERVES



PEACH JELLY

Donated by Mrs. J. J. C.

Pear the peaches, take out the stones, then slice them; add to them about a quarter of the kernels. Place them in a kettle with enough water to cover them. Stir them often until the fruit is well cooked, then strain, and to every 3 cups of juice add 1 cup of apple juice; measure again, allowing a pound of sugar to each pint of juice; heat the sugar very hot, and add when the juice has boiled 20 minutes; let it come to a boil and take instantly from the fire.

CRABAPPLE JELLY

Donated by Mrs. Clark

Take as many crabapples as you wish, wash and place in a large pan, nearly cover the apples with water, cook till soft, drain well and add equal parts of sugar; boil a few minutes or till the mixture jells.

PINEAPPLE JELLY

Donated by Mrs. C. D. Long

Pare and grate the pineapples, then put in the preserving pan, 1 pound of fine white sugar to each pound of fruit; stir, and boil until well mixed and sufficiently thick. Strain and pour into jars, and as soon as cold, cover the jellies with papers wet in brandy. Keep the jars well covered.

TO PRESERVE RIPE TOMATOES

Donated by Mrs. C. D. Long

Peel and quarter the fruit, putting a pound of sugar to the same of fruit. To 6 pounds of fruit put 3 tablespoonsful grounded ginger and seven pieces of white ginger roots. Boil slowly on top of stove until a clear red color. At first add to this quantity 3 lemons. Put in glass jars and set in cool place.

GINGER PEARS

Donated by Mrs. J. J. C.

Ginger pears are a delicious sweetmeat. Use hard pears. Peel, core, and cut the fruit into very thin slices. For eight pounds of fruit, after it had been sliced, use the same quantity of sugar, the juice of 4 lemons, 1 pint of water, and 1-2 pound of ginger root, sliced thin. Cut the lemon rinds into as long strips as possible. Place all together in a preserving kettle and boil slowly for an hour.

PLUM AND PEAR PRESERVES

Donated by Mrs. Mundine

Four pounds plums, 1 teaspoon ground cloves, 4 pounds ripe pears, 4 pounds sugar, 1 cup of water. Peel the plums, take out the stones, weigh the fruit, peel and core the pears, cut and weigh. Put the plums pears, sugar, water and cloves into a saucepan, boil all together until well reduced and until it sets. Fill into jars and cover down when cold.

STRAWBERRY PRESERVES

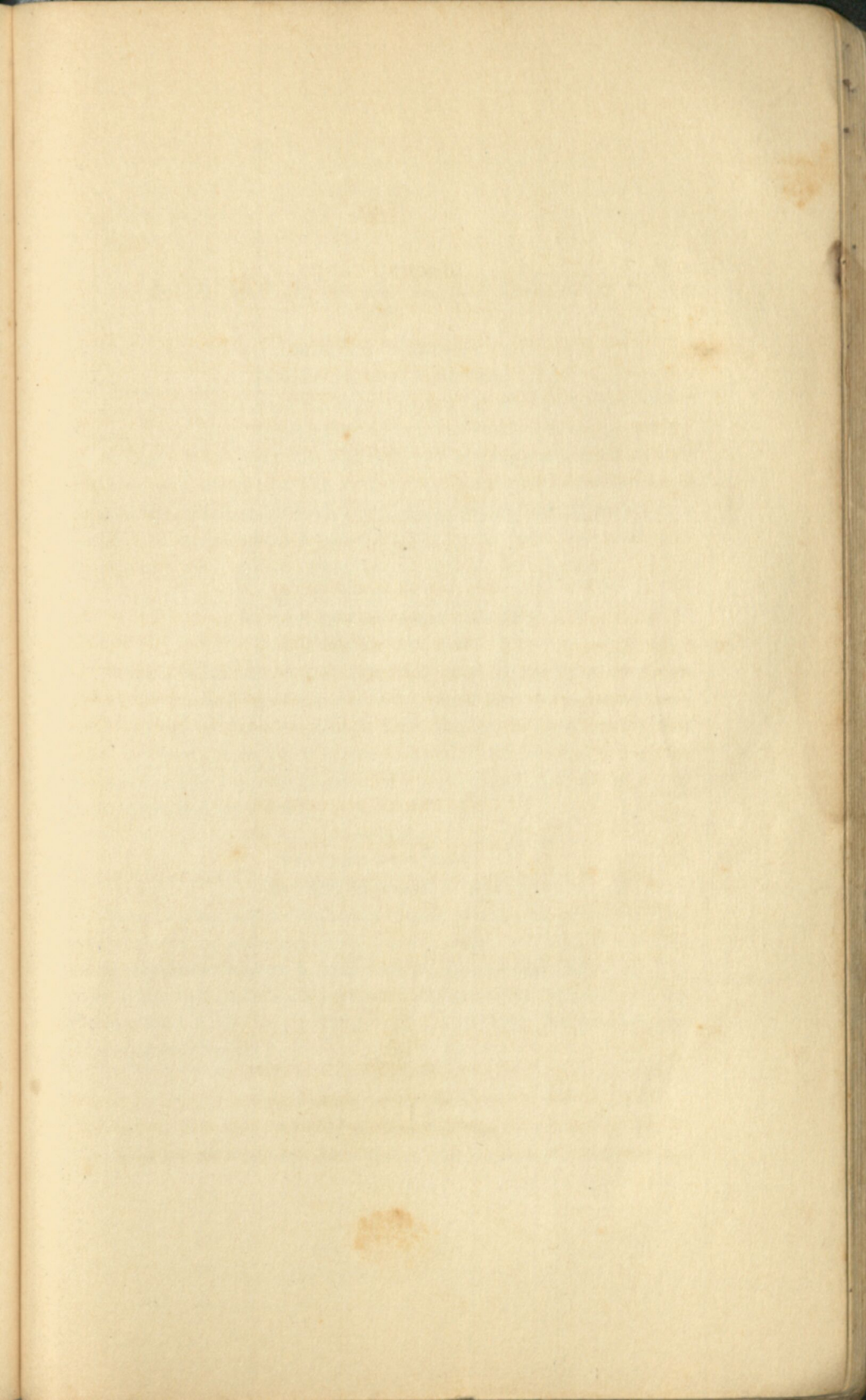
Donated by Mrs. J. Hummel

Select nice, just ripe berries; make a syrup of 3-4 pounds sugar to 1 pound berries, 1-2 cup water. Put sugar and water on and boil 5 minutes; add berries and boil 10 more minutes; pour in a flat pan. Tie a thin cloth over the pan and set in the sun every day until it jellies. These are fine.

TO PRESERVE GREEN TOMATOES

Donated by Mrs. J. H. Thomas

Take a peck of green tomatoes; slice 6 lemons without removing the skins, put to this quantity, 6 pounds sugar, boil until transparent and the syrup is thick. Add 2 or 3 pieces of white ginger root.



PICKLES & CATSUPS .



WINTER PICKLES

Donated by Mrs. J. Hummel

One peck green tomatoes quartered and sliced, 1 peck small white onions sliced, 1 peck sweet green peppers cut small, 6 dozen cucumbers cut in long slices. Sprinkle well with salt mixing thoroughly. Put in 2 cheese cloth sacks and drip over night. Scald 2 quarts well diluted vinegar into which put 5 cents grated horse radish, 5 or 10 cents worth tumeric, 1-2 pound mixed spices, 5 pounds brown sugar; add pickles to hot vinegar, cook quickly, 20 minutes. Seal in Mason jars.

WATER MELON RIND PICKLE

Donated by Mrs. A. P.

Prepare rinds and weigh them, boil until tender in water; then add to this water a small piece of alum, some allspice cloves, and ginger. Let boil an hour or more in this tea; remove and strain rind, make syrup of 1-2 pound of sugar to each pound of rind, 1 quart of vinegar to every 6 pounds of rind. When syrup boils put in rinds with fresh spice, and cook done.

PICKLED PEACHES

Donated by Mrs. J. H. T.

Take ripe but not mellow peaches; peel evenly and smoothly; stick several cloves in each one; allow 1 pound sugar to 1 pint of vinegar; put in peaches enough to be well covered with vinegar; allow them to cook slowly until sufficiently tender; then remove the fruit and boil the vinegar until it becomes a little thick. Pour over the peaches and when cool cork tightly.

CHOICE SWEET PICKLES

Donated by Mrs. J. J. C.

Sweet Pickle Peaches—Pare choice, firm peaches of fine flavor.

Many prefer clingstones for this purpose, but as they need more manipulation at the table, freestones are recommended. If the former are used leave whole; the latter should be cut in halves, stoned, and the kernels of at least a third added to the peaches. Weigh the prepared fruit and put it into a deep stone crock. To 7 pounds of fruit allow 4 pounds of light brown sugar, a pint of pure cider vinegar of medium strength, an ounce of stick cinnamon, 1 rounding tablespoon of whole allspice and 1 rounding teaspoon of whole cloves. Tie the spices in a cheesecloth, boil with the sugar and vinegar for five minutes, skim well and pour boiling hot over the fruit. Cover securely and stand in a cool place over night. The next morning drain off the syrup, boil for 10 minutes with the spice bag, skim and pour again boiling hot over the fruit. Continue this process for 3 successive mornings. The last morning add the fruit to the syrup and spices and boil gently until pierced easily with a fork, then skim out and put into the crock. Continue to boil the syrup until it is as thick as molasses. If, after the second boiling, it does not seemed spiced sufficiently, add more spices tied in a fresh bag. When the syrup is done, reheat the peaches in it, then fill into self-sealing glass jars as in canning. Although pickled fruit will keep in the crock if securely tied, it is decidedly preferable to seal it in jars.

Cherries, Plums and German Prunes—These are delicious when sweet pickled. Pit cherries. Plums are usually stoned; the very large ones are sometimes left whole. If left whole, prick with a silver fork to prevent the skins from bursting. Proceed exactly as in making peach sweet pickles.

Pear Sweet Pickles—Pare fruit that is sound, not overripe, leaving it whole with the stems on. Make a syrup as directed for peaches. Add the pears and cook them until tender the first morning, then proceed as with peaches.

TOMATO CATSUP

Donated by Mrs. Mundine

One peck tomatoes, 1 tablespoon whole black pepper, 1 tablespoon whole cloves, 1 ounce salt, 1 tablespoon celery seed, 3 ounces mustard,

1 ounce ground mace. Slit the tomatoes, and boil in an enameled pan until the juice is extracted and the pulp dissolved. Strain and add the mustard, salt and mace. Tie up the celery seed, peppers and cloves in a piece of muslin and add them. Boil this for 5 hours, stirring it now and again but continuously for the last hour. Pour it into a stoneware jar and leave it in a cool place for 14 hours, remove the celery seed, bottle, seal and store in a cool, dark place.

TOMATO CATSUP

Donated by Mrs. J. Hummel

Two quarts skinned tomatoes, 2 tablespoonfuls of salt, 1 tablespoonful allspice, 4 pods red pepper, 2 tablespoonfuls ground mustard; mix and rub thoroughly and stew in 1 pint of vinegar 3 hours, then strain and simmer down to 1 quart, pour in bottles and cork.

GRAPE CATSUP

Donated by Mrs. C. D. Long

Four pounds of grapes; boil and put through a colander, 2 1/2 pounds of sugar, 1 pint of vinegar, 1 tablespoonful of allspice, same of cloves, cinnamon and cayenne pepper and half a tablespoon of salt. Boil until quite thick.

MIXED CATSUP

Chop very finely 1-2 a gallon of shredded cabbage, adding 18 young onions (rareripes), 1 pint of sliced tender string beans, 2 cups of green corn, 1 dozen chopped peppers, 1 dozen cucumbers cut in cubes and 2 tablespoons of celery seed; place these ingredients over the fire, with sufficient vinegar to prevent burning, and pour over the following blended together: Two tablespoons of olive oil, 1 tablespoon of grated horse-radish, 1-2 a cup of ground mustard, 1 cup of white mustard, 3-4 of a pound of brown sugar, 1 tablespoon each of ground mace, allspice, cinnamon and cayenne, with salt to taste. Cook slowly, stirring constantly, and mashing the mixture until it is thick and smooth; bottle and store in a dark cool place.

That's the secret of the delicious goodness of fresh coconut milk. That delightful flavor and refreshing delicacy of the natural coconut is sealed right into the Baker can. The fresh coconut is grated—fluffy and flakey, as you would prepare yourself in your own kitchen—and then it is packed into the sanitary can together with the original coconut milk.

USE the COCONUT MILK to add flavor and save shortening—

COCONUT LAYER CAKE

- | | |
|--|------------------------------------|
| 1 cupful Baker's Fresh Grated Coconut. | 2 eggs |
| $\frac{1}{2}$ cupful butter | $\frac{1}{2}$ cupful Coconut Milk |
| 1 cupful granulated sugar | 2 cupfuls flour |
| | 2 level teaspoonfuls baking powder |

Cream butter and sugar until light; add well mixed yolks of eggs, coconut milk, half the sifted flour and baking powder, the coconut which has been thoroly drained. Beat the whites of eggs until light; fold in and add the rest of the flour. Pour in lined cake tins and bake in moderate oven about 25 minutes. Use remaining coconut in the icing, and to sprinkle on cake. (May also be baked as loaf cake.)

COCONUT MARSHMALLOW ICING

- | | |
|--|--|
| 1 can Baker's Fresh Grated Coconut | 1 egg white |
| 20 ($\frac{1}{2}$ pound) Marshmallows | 1 level teaspoonful baking powder |
| $\frac{1}{2}$ cupful sugar or honey | 1 teaspoonful of your favorite extract |
| $\frac{1}{2}$ cupful Coconut milk | |

Melt the marshmallows in double boiler. Add sugar, coconut milk, and flavor—stir until smooth, remove from fire, adding coconut and lastly stiffly beaten white of an egg. Reserve a small amount of coconut for sprinkling on cake.

COCONUT MARSHMALLOW SUNDAE

Use above mixture, slightly thinned, on ice cream or as a dressing for pudding.

COCONUT MERINGUE PIE

- | | |
|------------------------------------|--|
| 1 can Baker's Fresh Grated Coconut | 1 Pint Coconut milk and cow's milk mixed |
| 2 eggs | 2 level tablespoonfuls cornstarch |
| $\frac{1}{2}$ cup sugar | |
| pinch salt | |

Press coconut, save milk. Add cow's milk to make one pint. Place on slow fire to warm, adding sugar. Separate eggs. Dissolve cornstarch in a little cold milk, add the beaten yolks and salt. Stir into milk, cook until thick, stir in about $\frac{1}{2}$ of the coconut meat. Pour into baked crust, cover with stiffly beaten whites, to which two tablespoonfuls powdered sugar have been added; sprinkle with balance of coconut meat, brown in very quick oven. (This makes one large deep pie.)

COCONUT FRUIT DUMPLINGS

- | | |
|------------------------------------|---|
| 1 can Baker's Fresh Grated Coconut | 1 teaspoonful salt |
| 1 cupful barley flour | $\frac{1}{2}$ cupful coconut milk and cow's milk (about $\frac{1}{2}$ cupful sugar) |
| 1 cupful bread flour | 6 peaches or apples |
| 4 teaspoonfuls baking powder | |
| 2 tablespoonfuls shortening | |

Sift dry ingredients together. Work in the shortening. Add the coconut milk gradually, cutting it in with a knife to make a soft dough. Roll to thickness for crust.

Cut fruit in half, remove seeds, and in their place put Baker's Fresh Grated Coconut, from which milk has been pressed. Pocket the fruit separately in dough. Bake half hour in moderate oven.

Halves of Canned Peaches, Apricots, Pears or other fruits served in this manner make a tempting and delicious dessert.

Serve hot or cold with plain cream or favorite sauce, sprinkled with nutmeg or mace.

COCONUT MEATLESS MINCE FOR PIES

- | | |
|---|--|
| 2 or 3 cans Baker's Fresh Grated Coconut | 1 chopped lemon (or $\frac{1}{2}$ cup vinegar) |
| | 3 teaspoons cinnamon |
| 2 pints chopped chub, green tomatoes or parsnip and watermelon rind | 1 teaspoon cloves |
| 4 pints chopped apples | $\frac{1}{2}$ teaspoon of each—mace, nutmeg, allspice and pepper |
| 1 $\frac{1}{2}$ cups seeded raisins | 2 teaspoons salt |
| 4 cups brown sugar (or 2 cups sugar and 2 cups molasses) | 1 grated orange. |

Simmer for three hours and turn in glass jars and seal while hot. Use for pies in usual manner.

COCONUT SWEET POTATO PIE "A DIXIE FAVORITE"

Add Baker's Fresh Grated Coconut with the milk to your favorite Sweet Potato Pie recipe in proportion to $\frac{1}{2}$ can to each pie, include a sprinkling of nutmeg or mace.

Bake open top or meringue as desired.

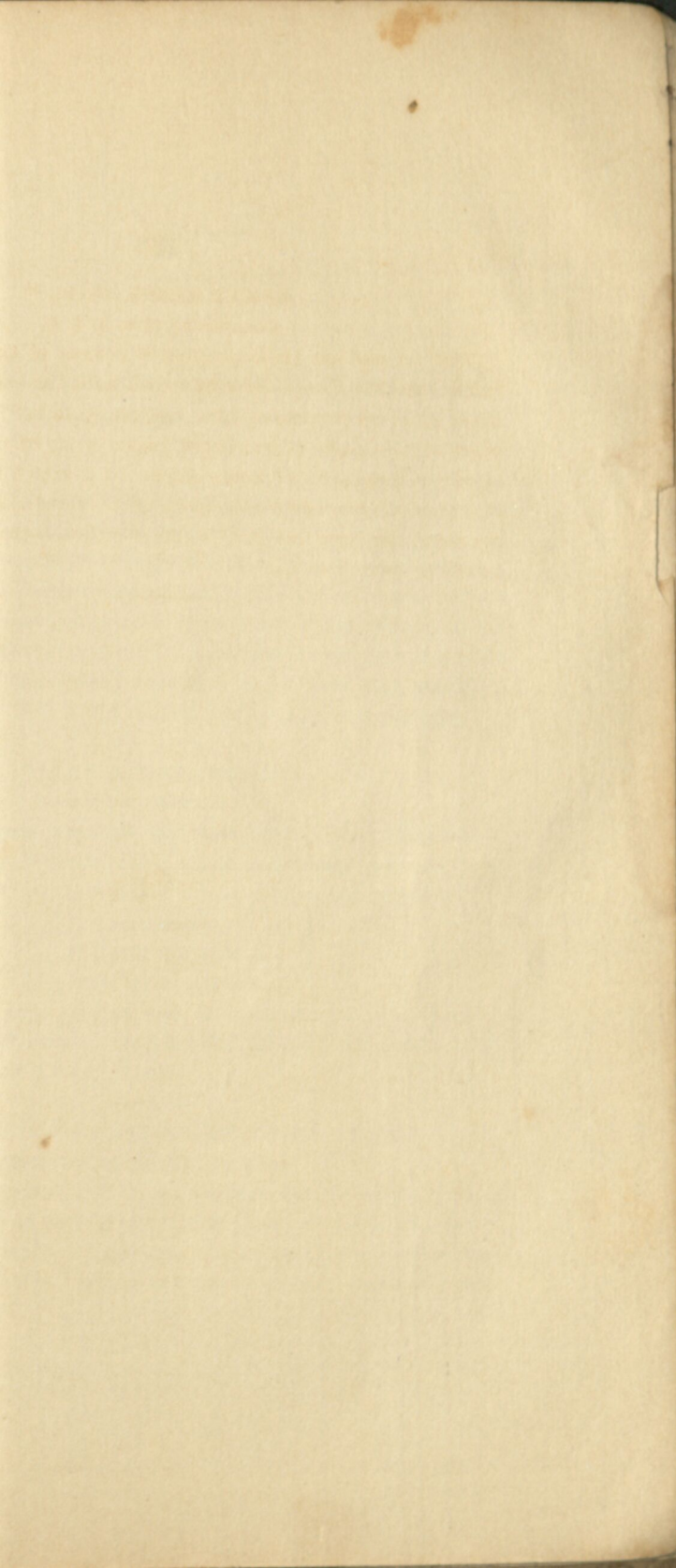
COCONUT PUMPKIN PIE "NEW ENGLAND STYLE"

Use favorite Pumpkin Pie recipe—add $\frac{1}{2}$ can Baker's Fresh Grated Coconut to filling for each pie.

Baker's Coconut the tempting addition to sliced oranges, prunes and other fruits or breakfast dishes and may be used in great variety for adding new charm to every day dishes.

FREE! Illustrated recipe book of practical appetizing and wholesome coconut dishes. Mail request for yourself and friends.

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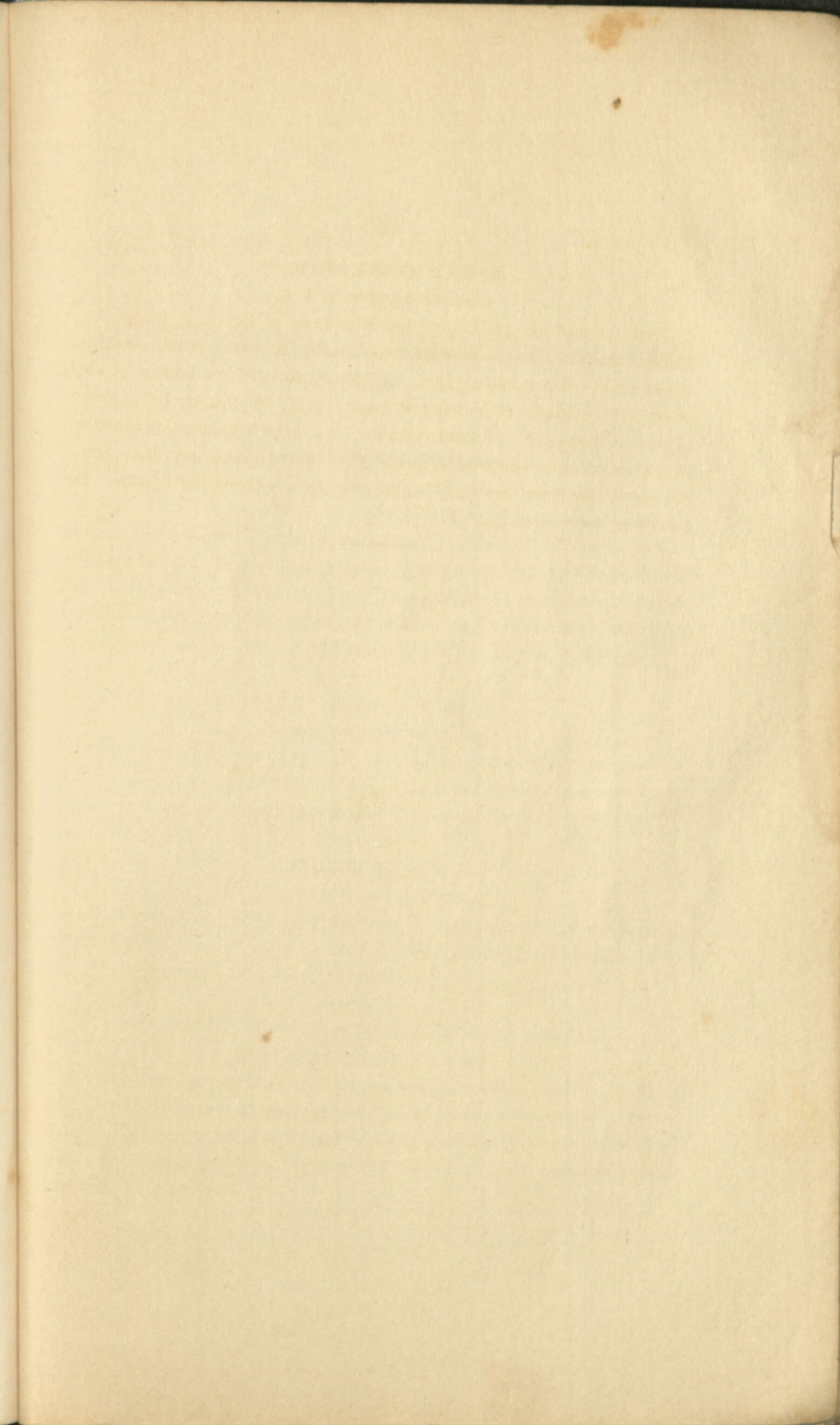


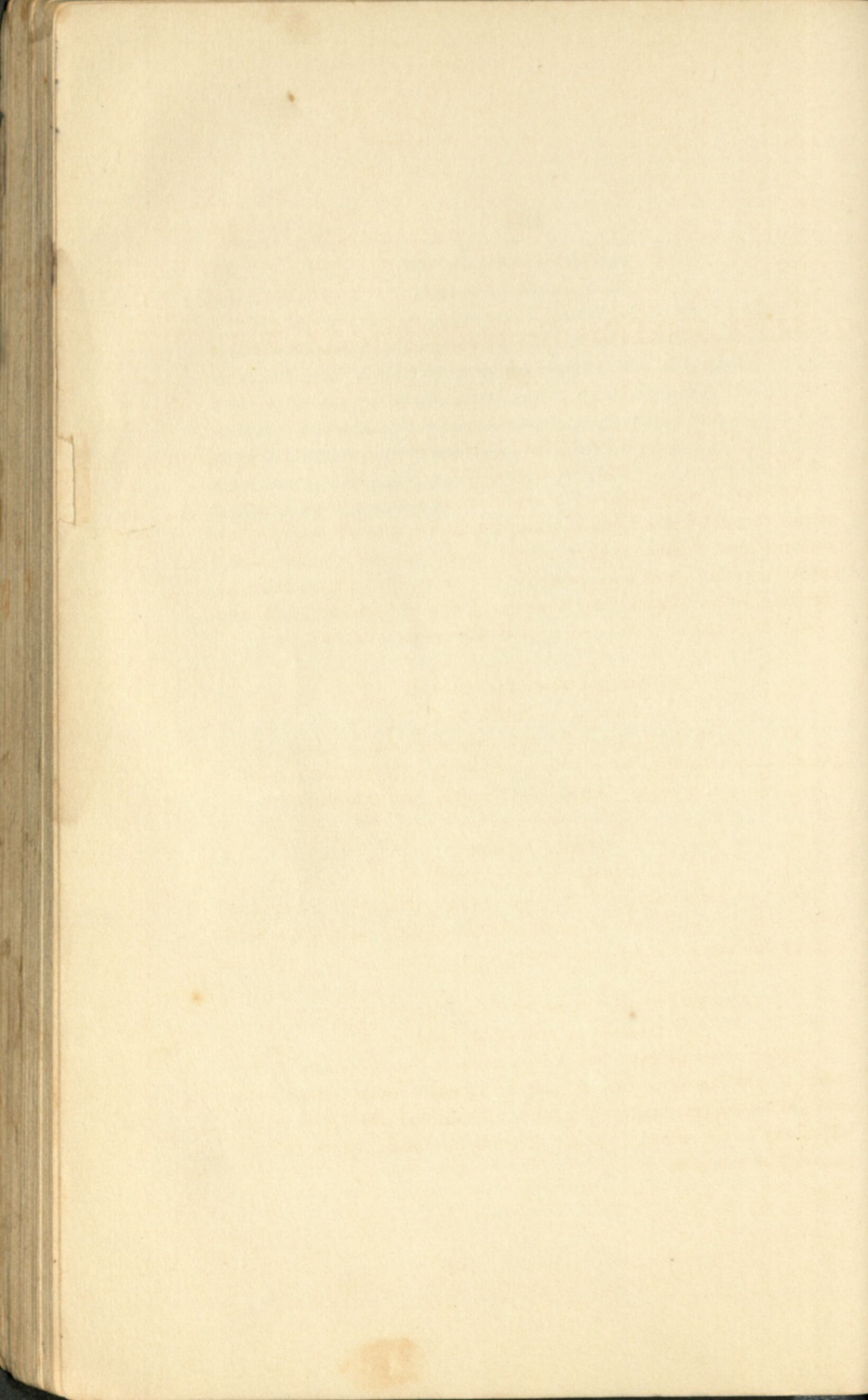
SPICED GRAPE CATSUP

Donated by Mrs. J. J. C.

Set an earthen jar containing 6 pounds of Concord grapes in a larger vessel of boiling water and cook until the skins burst; carefully strain off every particle of juice, and return to the fire, adding to each quart of juice, a pint of granulated sugar, 1 cup of vinegar, 2 teaspoons of salt, a tablespoon of whole cloves, 1-2 a grated nutmeg, a teaspoon of ground allspice and a tablespoon of powdered cinnamon; boil slowly for about one hour and pour boiling hot into self-sealing bottles. Delicious to serve with game.







RELISHES & BEVERAGES



RIPE TOMATO RELISH

Donated by Mrs. J. T. H.

One peck ripe tomatoes, chopped rather fine, 4 cups celery, 8 onions chopped fine, 8 small peppers, cut in thin slices, 2 ounces white mustard seed, 2 ounces celery seed, 2 quarts of cider vinegar, and 1 cut horse-radish. Cut all separately, and drain all the juice from the tomatoes before mixing. Mix thoroughly, put in glass jars, and keep in cool dark place. This is not cooked, but keeps well if air tight.

GREEN TOMATO RELISH

Donated by Mrs. J. J. C.

Slice 1 peck green tomatoes and cook until tender; then add 6 pounds brown sugar, 3 lemons finely sliced and seeded, 1 ounce dried ginger root cut in strips; boil slowly 2 hours; pour into tumblers.

INDIAN RELISH

Donated by Mrs. Clark

One-half dozen large sour pickles, 2 cups cabbage or 1-2 head, 2 small onions, 1 can pimientoes; chop or grind all these, then add a little salt, 3-4 cup sugar and 1-4 cup vinegar.

FEATHERSTONES FLUENCE SAUCE OR RELISH

Donated by Mrs. C. D. Long

Twelve green peppers, hot, 12 red peppers, hot, 14 onions, 3 cups sugar, 2 tablespoons of salt, 1 quart of vinegar. Pour boiling water over and let set or stand for 3 minutes. Strain and cover with boiling water and boil 5 minutes. Strain and put in vinegar, sugar and salt and boil 15 minutes.

CHILLI SAUCE

Donated by Mrs. J. O. Long

Eighteen ripe tomatoes, 3 red peppers, 4 onions; chop these all fine, cup brown sugar, 2 1-2 cups vinegar, 1 tablespoonful salt, 1 tablespoonful mustard; stew all together 1 hour or more.

CHERRY CUPS

Donated by Mrs. C. D. Long

Stone and bruise 1 pound of ripe cherries. Add the juice of 6 lemons and 4 oranges. Cover and let stand 2 hours; add 1 quart of water, press through cheesecloth and pour over a quart of shaved ice. Drop a few sprigs of borage or mint and a few perfect cherries in the bowl and pour in the other ingredients.

FRUIT PUNCH

Donated by Mrs. C. D. Long

Mix together any kind of summer fruits until you have 1 quart. Use oranges and pineapples as the larger share. Add the juice of 3 lemons and a small cup of sugar; let this stand while you boil 1 cup of sugar with 2 cups of water. Pour this over the fruit and stir well. When perfectly cold, put into a bowl and add a good sized piece of ice and 2 quarts of charged water; or use plain water and have scraped ice instead of the solid piece.

DELICIOUS PUNCH

Donated by Mrs. C. D. Long

Mix in a punch bowl 1 large pineapple grated, 1 quart of strawberries crushed, juice of a large grape fruit, the juice of 6 oranges, and that of 3 lemons. Dissolve 1 1-2 pounds of granulated sugar in 1 quart of boiling water. When it gets cold, stir it through with the fruit. Put a big piece of ice in the bowl. If too strong, add water. Serve in cups.

CHOCOLATE

Donated by Mrs. Clark

To 1 pint of boiling water, add 3 tablespoons grated chocolate, boil about 15 minutes; then add 1 pint sweet milk, serve hot.

ICED COFFEE

Donated by Mrs. Mundine

Have a quart of clear, strong coffee, put into it 4 tablespoons of sugar and a wineglass of marschine. Put a piece of ice into it when serving, and use whipped cream with it.

BLACK BERRY ACID

Donated by Mrs. A. P.

Twelve quarts of berries, 10 ounces of tartaric acid, 4 quarts of water. Put into a jar, let stand 48 hours. Strain and add 3-4 pound of sugar to every pint of juice. Let stand 5 days longer, and then bottle.

FRUIT PUNCH

Donated by Mrs. J. Hummel

Two cups of sugar, 1-2 cup orange juice, 1 cup strawberry juice, 1 cup water, 1-2 cup lemon juice, 1 cup pineapple juice, 1-2 cup maraschino cherries. Boil the sugar and water to a syrup, and add the fruit juices. Let stand 20 minutes, strain and chill. Add the whole cherries. Sweeten or weaken, if necessary, to taste, and serve ice cold.

RASPBERRY OR BLACKBERRY SHRUB

Donated by Mrs. J. Hummel

For every cup of fruit juice, take 1-2 cup of cider vinegar, add 2 cups of sugar. Put the fruit juice, sugar and vinegar over the fire, stir until the sugar dissolves and boil to a thick syrup. Skin if necessary, strain and bottle. All fruit juices are used in the same manner. When served, allow 1-4 cup of syrup to 3-4 cups ice water.

Should the syrup be too thin, do not adhere to this proportion of water. Taste is the best guide.

BLACKBERRY ACID

Donated by Mrs. J. J. C.

Twelve pounds fresh, ripe blackberries, 5 ounces tartaric acid, 2 quarts of water. Put berries in a wooden or earthen vessel, sprinkle acid among them, pour over the water and let stand forty-eight hours. Strain and to every pint of juice add 1 1-2 pounds of sugar. Let stand over night and bottle. To every glass of ice water put 2 tablespoons of acid, as it is called when made. A little more may be added if you like. Use more sugar if wanted very sweet.

BREAKFAST COCOA

Donated by Mrs. J. J. C.

Three tablespoons Breakfast Cocoa, 3 tablespoons sugar, few grains salt, 1 cup boiling water, 3 cups milk. Scald milk in double-boiler. Mix cocoa, sugar, and salt and add water gradually, that mixture may be perfectly smooth; bring to boiling point and let boil 3 minutes. Pour into scalded milk and beat 2 minutes, using a wire whisk or Dover egg beater, thus preventing scum, which is so unsightly. This process is called milling.

RECEPTION COCOA

Donated by Mrs. J. O. Long

Make same as Breakfast Cocoa, and serve in place of hot chocolate at afternoon teas or receptions, accompanied by whipped cream, sweetened and flavored with vanilla. Flavor cocoa with 1-2 teaspoon vanilla, 2 teaspoons brandy or 1-4 teaspoon cinnamon. To offer variety in place of whipped cream use 1 marshmallow to each cup, pouring cocoa over it. The cheapest grade must be used, as the more expensive ones do not melt.

HOT CHOCOLATE

Donated by Mrs. J. J. C.

Two ounces Walter Baker and Co's. No. 1 Chocolate, few grains salt, 1-4 cup boiling water, 1 quart milk, 1-3 cup sugar, 1 teaspoon cornstarch. Thoroughly mix sugar and cornstarch, and dilute with 1-2 cup of cold milk. Scald remaining milk in double boiler, add mixture and cook 10 minutes, stirring constantly until mixture thickens slightly. Melt chocolate in small sauce pan, placed in larger sauce pan of boiling water, and add gradually boiling water and salt. Add to milk mixture, and beat until frothy, using a wire whisk or egg beater, thus preventing scum, which is so unsightly. Serve in chocolate cups, with whipped cream, sweetened and flavored with vanilla. If a thinner drink is desired omit cornstarch.



CONFECTIONARY



BUTTER SCOTCH

Donated by Mrs. J. Hummel

One pound brown sugar, 1 scant cup sugar, 2 tablespoons vinegar, 1-4 pound butter, 1 teaspoon vanilla or lemon extract. Boil together for 10 minutes the sugar, water and vinegar, then add the butter, and boil rapidly until the candy hardens, when dropped into water. Add the extract and pour immediately into greased pans, when nearly cold mark off into squares. When cold and hard, break the squares and wrap each one in waxed paper.

DIVINITY FUDGE

Donated by Mrs. A. Pennington

Three cups of white sugar, 1 cup of Karo Corn Syrup, 1 cup of boiling hot water, the whites of 3 eggs, 1-4 of a cup of nuts. Boil sugar, syrup, and water until the syrup is hard in a cup of cold water. Pour mixture into the beaten whites of egg and beat till hard. Add nuts and pour into a buttered dish.

NUT CANDY

Donated by Mrs. J. H. T.

Two cupfuls white sugar, 1-2 cup sweet milk. Boil 20 minutes, then add cup of nuts. Beat until very thick and pour on buttered plates.

CHOCOLATE FUDGE WITH FRUIT

Donated by Mrs. J. Hummel

Two cups of sugar, 1-2 cup milk, 1-2 cup of molasses, 1-2 cup of butter; mix all together and boil 7 minutes; add 1-2 cup of Baker's Chocolate and boil seven minutes longer. Then add 2 tablespoonfuls

of figs, 2 tablespoonfuls of raisins, 1-2 cup of English walnuts and 1 teaspoonful of vanilla.

DOUBLE FUDGE

Donated by Mrs. J. H.

Two cups of granulated sugar, 2 squares of chocolate, 1-2 cup of cream, 1 tablespoonful of butter. Boil several minutes; then beat and spread in buttered tin to cool. 2 cups of brown sugar, 1-2 cup of cream, 1 teaspoonful vanilla extract, 1 cup of walnut meats chopped fine, butter size of a walnut. Boil 10 minutes; then beat and pour on top of fudge already in pan. When cool, cut in squares.

DIVINITY CANDY

Donated by Mrs. J. H.

Two cups of white sugar, 1-2 cup corn syrup, 1-2 cup water. Mix all together then boil until it threads. Have the whites of 2 eggs beaten very stiff, and when the sugar is boiled enough remove from the fire and stir into the eggs. Beat until very stiff and add 1 cupful nuts. Put into buttered pan and cut while still warm.

PEANUT BARS

Donated by Mrs. J. H.

Shell and remove skins from 1 quart of roasted peanuts; then put through a meat chopper. Beat white of egg until stiff but not dry, and add gradually 1 cupful of brown sugar, 1-4 teaspoonful of salt, and 1-2 teaspoonful of vanilla. Fold peanuts into mixture, and spread evenly in a buttered shallow pan. Bake in a quick oven until well puffed and browned, as soon as taken from oven cut in bars.

FUNDANT

Donated by Mrs. J. H.

Four cups of granulated sugar, 1-4 teaspoonful of cream of tartar, 1 1-2 cups of cold water. Stir the sugar and water in a sauce pan, set on the back part of the range, until the sugar is melted, then draw

the sauce pan to a hotter part of the range, and stir until the boiling point is reached; add the cream of tartar, with the hand or a cloth, wet repeatedly in cold water, wash down the sides of the sauce pan, to remove any grains of sugar that have been thrown there. Cover the saucepan and let boil rapidly 3 or 4 minutes. Remove the cover, and let cook very rapidly to the soft ball degree. Wet the hand in cold water and with it dampen a marble slab or a large platter, then without jarring the syrup, turn it into the marble or platter. Do not scrape out the saucepan or allow the least of the syrup to drip from it, as sugar portions will spoil the fundant by making it grainy. When the syrup is cold, with a metal scraper or a wooden spatula, turn the edges of the mass towards the center, and continue turning the edges in until the mass begin to thicken and grow white, then work it up into a ball, scraping all the sugar from the platter into the mass; knead slightly, then cover closely with a heavy piece of cotton cloth wrung out of cold water. Let the sugar stand for an hour or longer to ripen, then remove the damp cloth, cut the mass into pieces; press these closely into a kitchen bowl, cover with a cloth wrung out of water, this cloth must not touch the fundant, and then with heavy paper. The fundant may be used the next day, but it is in better condition after several days, and may be kept almost indefinitely, if the cloth covering be wrung out of cold water and replaced once in 5 or 6 days. Fundant may be used, white or delicately colored with vegetable color—paste or with chocolate, as frosting for small cakes or for making candy "centers," to be coated with chocolate.

PEPPERMINT DROPS

Donated by Mrs. J. J. C.

Add half a pint of water to 1 pound of granulated sugar, stir until the sugar is dissolved; add 6 drops of the best oil of peppermint, and boil for 5 minutes. Take from the fire and stir just enough to make the syrup slightly cloudy. Pour at once into tiny greased patty-pans. To have peppermint drops just right pour the mixture quickly.

NUT CRACKLE

Donated by Mrs. J. J. C.

Cover the bottom of a greased shallow pan thickly with mixed nuts—almonds, pecans, English walnuts and peanuts. Put one pound of granulated sugar into a saucepan over the fire and stir until it is melted, being careful not to allow it to burn. Pour at once over the nuts and stand aside to cool. This is a popular sweet.

CHOCOLATE CARAMELS

Donated by Mrs. J. J. C.

To 1 pint of rich milk, add 3 pounds of light brown sugar and 1-2 pound of butter. Let the mixture come to a boil, then add 1-2 pound of scraped chocolate. Let it boil until it becomes quite thick, stirring it all the time. It is best to mix the chocolate with a cup of the boiling milk before adding it to the whole. When done, flavor with vanilla; pour into buttered pans, and cut in squares before it becomes quite cold.

MEXICAN CARAMELS

Donated by Mrs. J. J. C.

Put a cup of granulated sugar into a clean iron skillet and stir constantly over a slow fire until the sugar is melted, taking care it does not brown. As soon as the sugar becomes a syrup add a cup of rich milk or cream, and stir constantly until the sugar is all dissolved. Add next a cup each of granulated and of light brown sugar and boil steadily until the mixture forms a soft ball when tested in cold water. Take from the fire, add a cup of coarsely chopped nut meats and stir to a creamy consistency. Pour into a shallow pan lined with paraffine paper, spread smoothly about half an inch in thickness and mark into squares while still warm. These caramels are perfectly delicious, being both waxy and creamy. Any single kind of mixture of several kinds of nut meats may be used. If there is any fondant at hand, pleasing variety is produced by filling the molds with a thin layer of the caramel and covering with a layer of melted fondant.

PEANUT CANDY

Donated by Mrs. J. J. C.

Shell and remove the skins from sufficient peanuts to make a cupful and put in the oven to keep warm without browning. Boil without stirring two cups of sugar, two teaspoons of lemon juice and a half cup of water until the syrup begins to change color. Add the nuts, stir only until blended and turn into a warm, buttered pan. Spread smoothly and mark into squares while warm.

COCOANUT CANDY

Donated by Mrs. J. J. C.

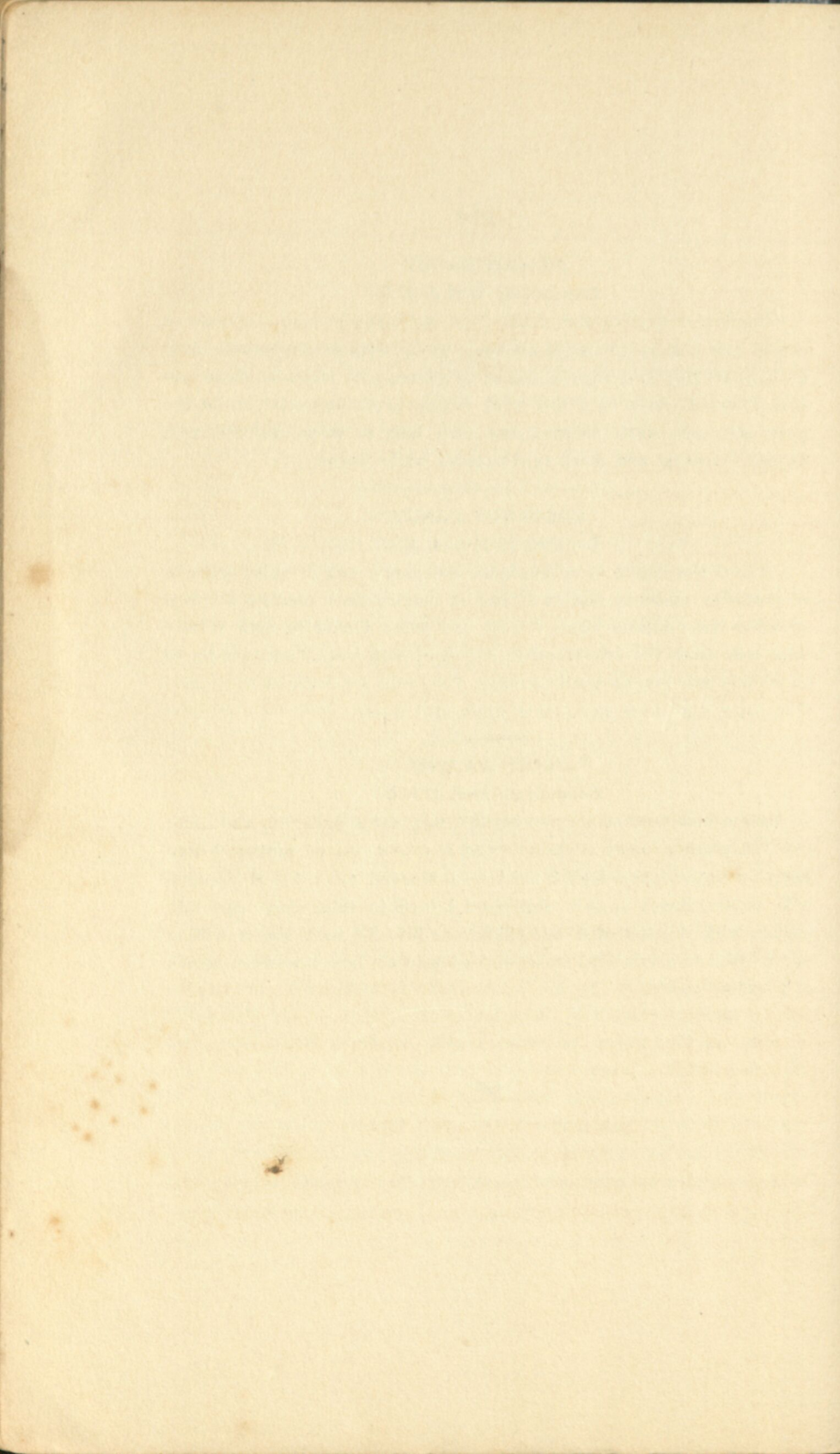
Butter the inside of a saucepan, add half a cup of milk, one cup of shredded cocoanut and two cups of sugar. Cook about 5 minutes or until the mixture forms a soft ball when tested in cold water; then take from the fire, stand in a pan of cold water, add vanilla to flavor and stir briskly until creamy. Pour into a pan lined with paraffine paper and mark in squares while still warm.

FRUIT WAFERS

Donated by Mrs. J. J. C.

Mix a cup each of cleaned raisins, figs, dates and nuts and force twice through a meat chopper. Add a few drops of vanilla, lemon juice or liquor, then knead until well blended on a board dredged with confectioner's sugar. Roll to 1-4 inch in thickness. Cut into rounds with the top of a salt shaker or into 3-4 inch blocks with a knife. Roll in granulated sugar and pack in tin boxes between sheets of paraffine paper.





FOR THE SICK



CHICKEN CUSTARD

Donated by Mrs. J. J. C.

To 1 cup of cream, add 1 cup clear chicken stock; put in double boiler, add beaten yolks of 3 eggs, pinch of salt, cook until thickens like custard; pour into cups; serve cold. If preferred hot, use 2 teaspoons sherry; serve in cups piping hot.

TOAST WATER

Donated by Mrs. J. J. C.

Cut slices of bread very thin; toast dry and brown; do not burn; pour boiling water over it, toast water will allay thirst.

LEMON JELLY

Donated by Mrs. J. J. C.

Four tablespoons gelatine; cover with warm water; soak until dissolved; sweeten to taste; juice of 1 lemon; place in mold; put on ice.

ARROWROOT WINE JELLY

Donated by Mrs. J. J. C.

One cup boiling water, 1 scant tablespoonful of arrowroot, mixed with a little cold water, 1 tablespoonful of sugar, a pinch of salt, 1 tablespoonful brandy, or 3 tablespoonsful of wine. Excellent for a sick person without fever.

QUICKLY MADE BEEF TEA

Donated by Mrs. J. H.

Take any desired quantity of steak from the top part of the round, as this has more juice than any other part, and divide the meat into

small pieces, cutting across the grain; put the meat in a dry sauce pan, and allow it to sweat for five minutes over a slow fire, stirring occassionally to prevent sticking. This is how all beef essences are prepared. After sweating for five minutes, you will find the meat white in color, and surrounded by a very rich nourishing gravy, which in case of great exhaustion, may be given in this form. But ordinarily you next pour over the meat its weight in cold water, allowing a pint of water to a pound of beef. Stir until the water boils; it must not boil again, but simmer gently for five or ten minutes until all the juice is drawn out; then strain carefully in a bowl, and if there is a particle of fat on top remove it. In this way you have a strong beef tea in twenty minutes. Do not season.

BOILED CUSTARD

Donated by Mrs. C. D. Long

Eight eggs, 4 tumblers of milk, 1 tumbler of sugar; beat yolk and sugar together till light and smooth, adding 2 cups of flour well stirred in.

BEEF TEA SOUP

Donated by Mrs. C. D. Long

Take 1 pint of beef tea, heat it, add a teacup of rich sweet cream into which beat a fresh egg; mix carefully and season.

BEEF BROTH

Donated by Mrs. Clark

Take some lean beef or a good size round steak; cut in small pieces, add about a quart of cold water, let come to a boil and boil till you think all the substance is out of the meat, strain if desired.

LIME WATER

Donated by Mrs. J. H.

Pour 2 quarts of hot water over fresh unslacked lime, size of a walnut, stir until slacked, let stand until clear and bottle. Often ordered with milk to neutralize acidity of the stomache.

RICE

Donated by Mrs. J. H.

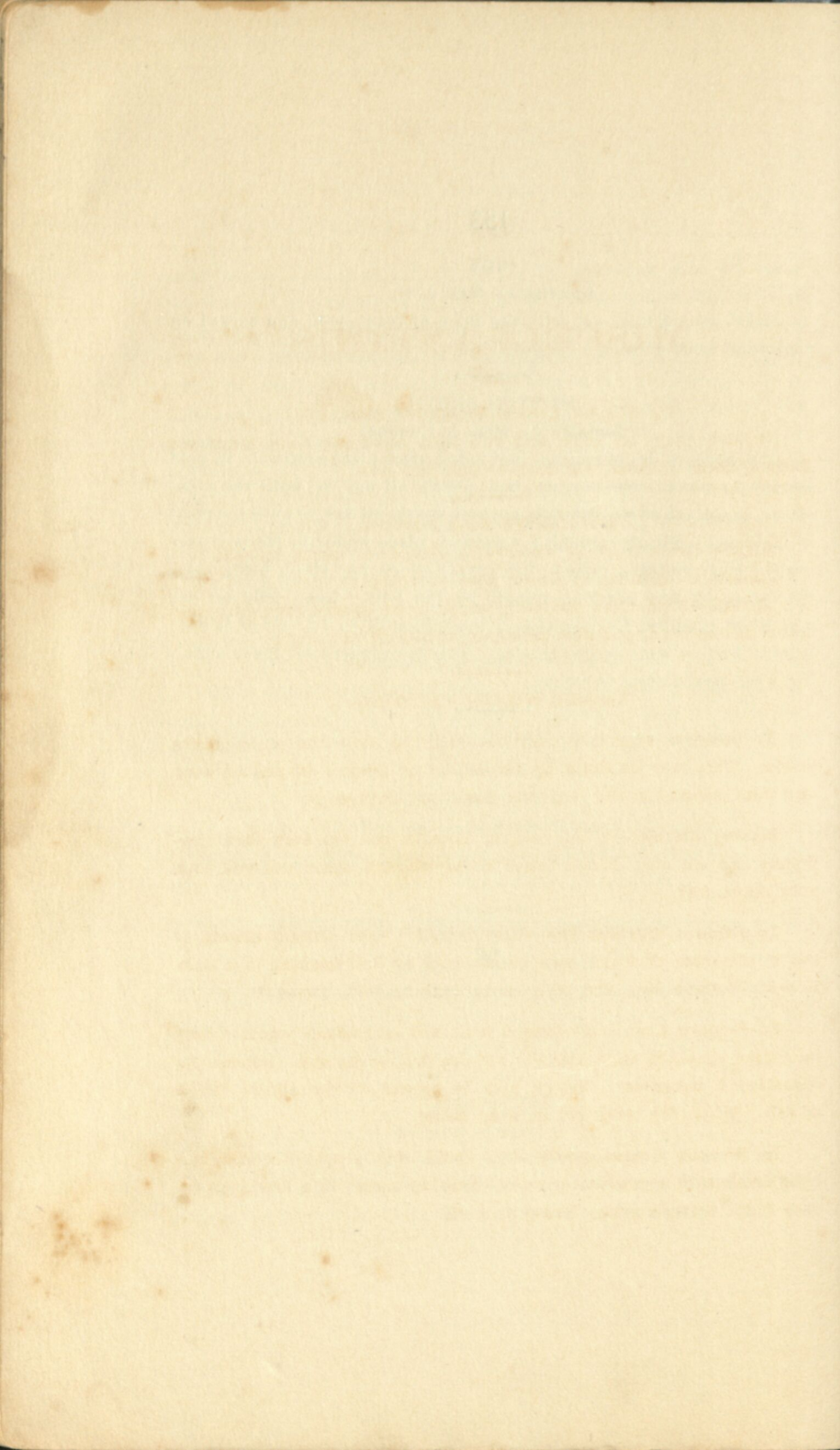
Fresh boiled rice, wet with the juice of roast beef, and served on a piece of toast is nice.

MUTTON BROTH

Donated by Mrs. J. Hummel

Put about 4 lbs. of mutton, (not lamb), neck piece preferred, in cold enough to cover. Smmer, not boil, nearly all day, or until the meat water, enough to cover. Simmer, not boil, nearly all day, or until the meat is in shreds. Strain through a colander; place liquor in ice box over night. Next morning remove the grease which has risen, being careful not to let any particles remain on the jelly. Keep jelly on ice, and when required for use, take 1 tablespoonful to 1-2 cup of boiling water. Salt to taste before serving. This is excellent for those suffering from dysenterric troubles.





MISCELLANEOUS



TO CLEAN LINEN WINDOW SHADES

Stretch them on table and rub with powdered bath brick and flannel cloth. Shades will look almost like new.

ANTIDOTES FOR POISON

Alkali—Drink freely of water with vinegar or lemon juice in it.

Ammonia—Remedy is lemon juice or vinegar.

Alcohol—First clean out the stomach by an emetic, then dash cold water on the head, and give ammonia, spirits of hartshorn.

THINGS WORTH KNOWING

To preserve eggs it is only necessary to close the pores of the shells. This may be done by varnishing or dipping in melted suet, and then packing in salt with the small end downward.

Making Biscuits—When making biscuits, roll out very thin, then double and cut out. When baked these will fall apart and will look very appetizing.

To Remove Indelible Ink—Most indelible inks contain nitrate of silver, the stain of which may be removed by first soaking in a solution of common salt, and afterwards washing with ammonia.

To Remove Iron Rust—Lemon juice and salt mixed together may be spread upon the spots and the articles laid in the sun. Repeat the operation if necessary. Starch may be spread on the article instead of salt. When dry wash out in clear water.

To Remove Grease Spots—Rub spots with prepared chalk and hang away with a good covering of chalk on spots; in a few days repeat if not entirely gone. Brush or dust.

To Kill Moths in Carpets—Wring a cloth out of clear water; spread over part of carpet where moths are; iron with hot iron; the steam will destroy eggs and moth.

Celery Leaves—Spread the bleached celery on a plate and let them dry in a warm oven; keep in a glass jar and use for flavoring soups and sauces when fresh celery is not available.

To Make Tough Meat Tender—Lay it a few minutes in strong vinegar water.

To Remove Finger Marks—Sweet oil will remove finger marks from varnished furniture, and kerosene from oiled furniture.

To Remove Paint From Window Glass—Rub it well with hot sharp vinegar. A red hot iron will soften old putty so that it can be easily removed.

ANTIDOTES FOR POISONS

Laudanum, Morphine, Opium—First give a strong emetic of mustard and water, then very strong coffee and acid drinks; dash cold water on the head and keep in motion.

Belladonna—Give an emetic of mustard, salt and water; then drink plenty of vinegar and water or lemonade.

Crossive Sublimate, Saltpetre, Blue Vitriol, Bed-bug Poison—Give white of egg, freshly mixed with water, in large quantities; or give wheat flour and water, or soap and water freely, or salt and water, or large draughts of milk.

Lead—White lead and sugar of lead. Give an emetic, then follow with cathartics, such as castor oil, and epsom salts a specially.

Tobacco—Emetics, frequent draughts of cold water; camphor and brandy.

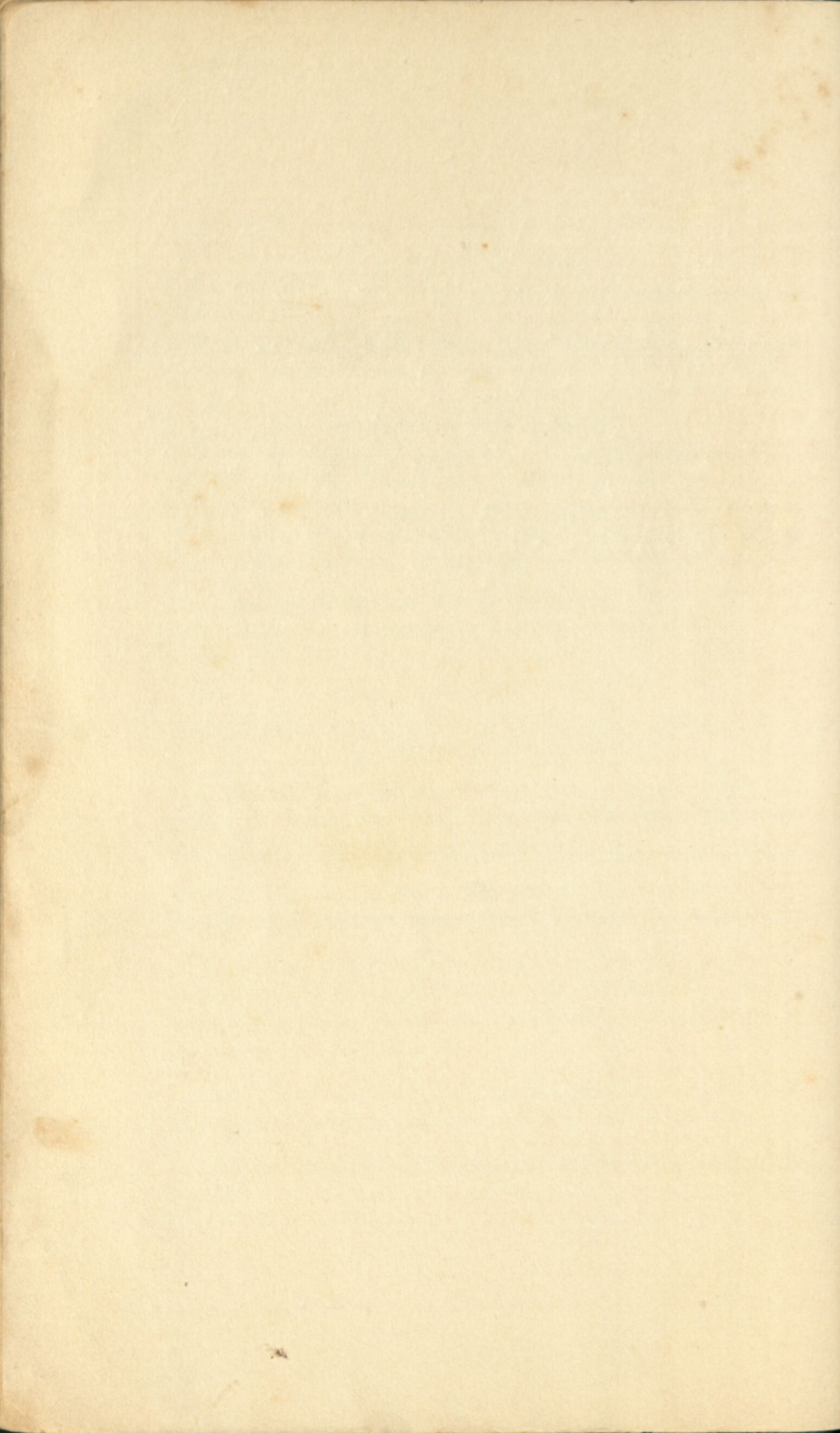
EARLY TOMATOES

If tomato plants are cut back in the fall, then are stored in sand over winter, being kept moist and cool but away from frost, they will produce fruit several weeks earlier than seedings, the following spring.

ALCOHOL FOR WHITE KID

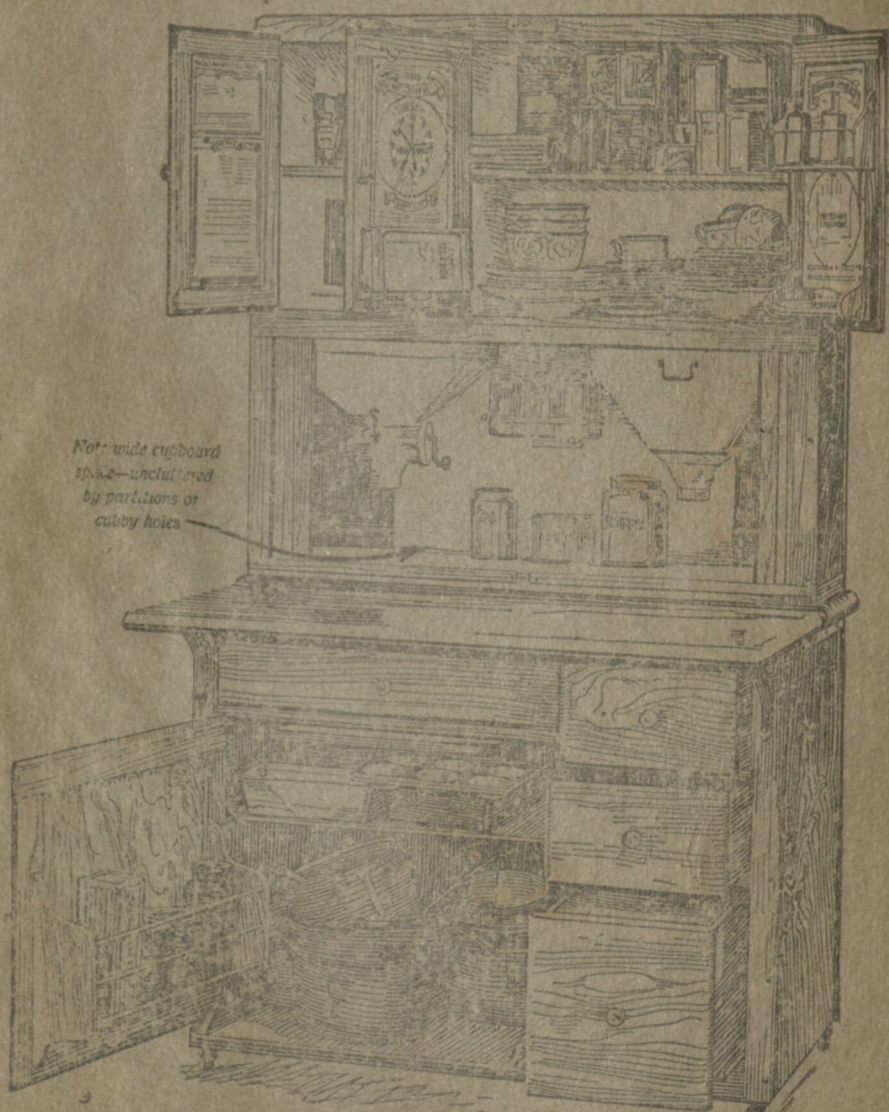
Pure alcohol is preferable to gasoline for cleaning white kid gloves or other white kid articles, as it dries quickly and without the unpleasant odor that gasoline always leaves. Five cents' worth of alcohol will clean a pair of gloves beautifully.





Fruit Salad Loaf

2 tps unflavored gelatine in
3 tbs cold water. $\frac{1}{3}$ cup boiling water.
Add 2 tps sugar. 1 tps grated lemon
rind & 3 tbs lemon juice. $\frac{1}{2}$ tps salt.
3 oz pk. white cream cheese. Stir
in gradually $\frac{1}{2}$ cup fat milk.
Stir into jelly mixture & chill until
set. ^{W. H. P.} Cream pinner cut into
small pieces $\frac{2}{3}$ cup. Use $\frac{1}{2}$ pt mold.



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